

THE NATIONAL Provisioner

Volume 103

THE MAGAZINE OF THE
Meat Packing and Allied Industries
SEPTEMBER 14, 1940

Number 11

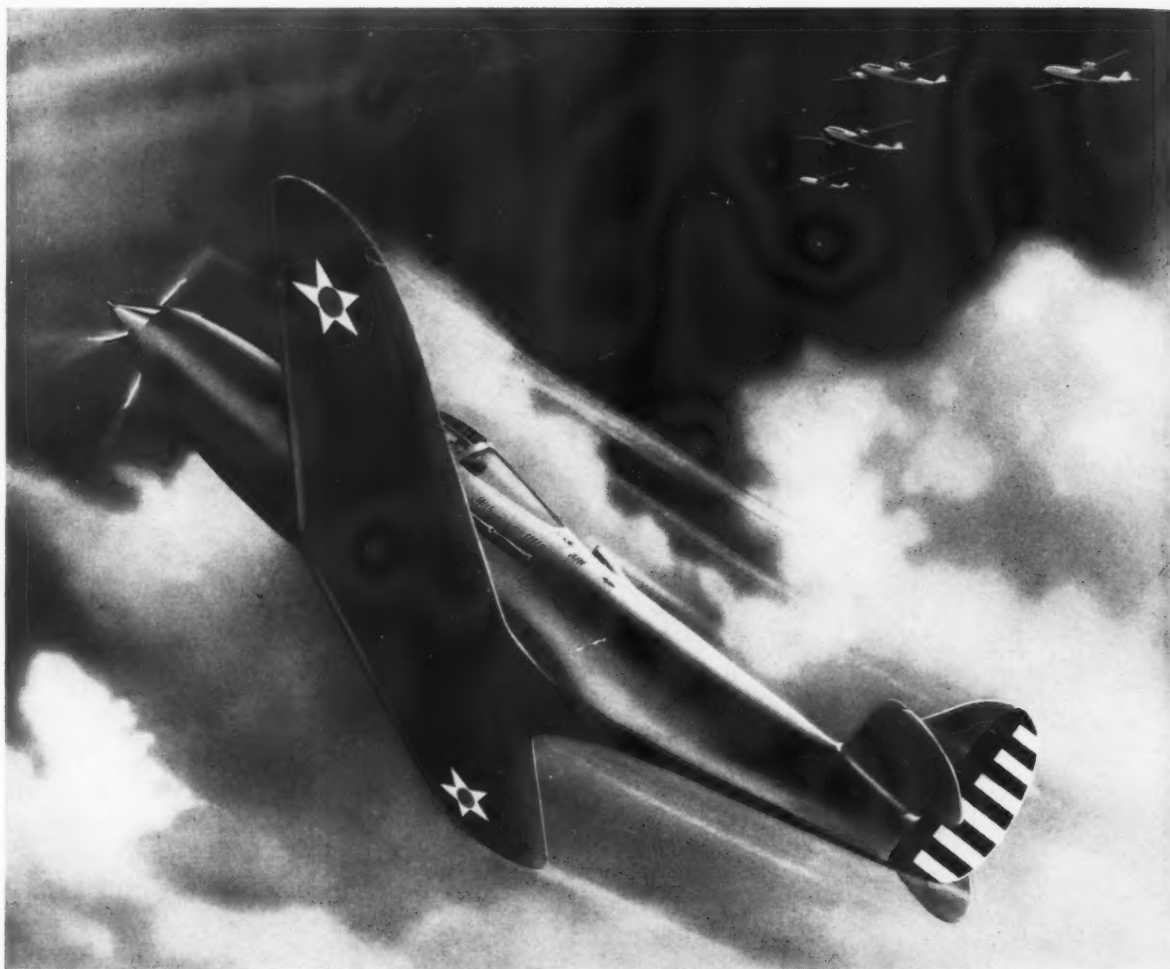
6th ANNIVERSARY



*We wish to express our deep appreciation, on our 6th Anniversary,
to our many friends for their generous support.*

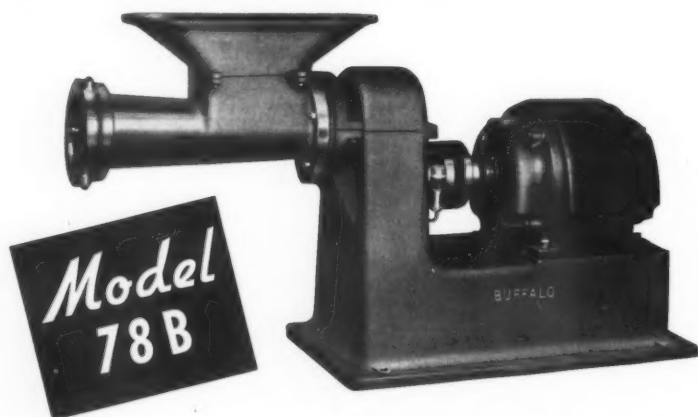
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PRESIDENT

TRANSPARENT PACKAGE COMPANY, CHICAGO, U. S. A.



GEARED FOR SPEEDY NATIONAL DEFENSE

The Bell "Airacobra" manufactured by the Bell Aircraft Corporation, Buffalo, reportedly is our fastest and deadliest fighter with a top speed around 400 M.P.H.



You ask wherein is the comparison with the new efficient Models 78-B and 66-BG BUFFALO Helical Gear Drive Grinders.

To improve streamlining, maneuverability, visibility and general performance, the "Airacobra's" huge Allison V-12 motor is located amidship. Its terrific power is smoothly transmitted to the propeller through a gear drive.

It serves as an outstanding example of how the use of the proper gear drive makes for speedier operation, positive, quiet, smooth power transmission and dependable performance. Write today for the latest circular on BUFFALO Grinders.

JOHN E. SMITH'S SONS CO., BUFFALO, N. Y.

Hold your meat loaf shrink under 1%

—with this new
low-cost wrap!

THE new Mil-o-Seal PLIOFILM meat loaf wrapper solves one of the most difficult packaging problems in the meat business. More than 30 large packers have already adopted it after tests showed results like these:

Less than 1% shrink in seven days at cooler temperature.

Less than 1% shrink in 90 hours at room temperature of 75° F.

No mold or discoloration after 10 days at room temperature, nor after eight weeks at 44° F.

Costs less than standard heavy cases; easily and quickly applied.

Holds fresh, sparkling, appetizing appearance; doesn't smudge or soil from grease.

Wrapper will not contract, hence doesn't pinch or crumble loaf.

Slices easily, preventing dried, crusted ends.

PLIOFILM prevents shrink (dehydration) because it is moisture-water-vapor-proof and heat-seals in

an air-tight weld. It is crystal-clear—displays the loaf attractively while giving it perfect protection. And it can be printed in fast clear colors. For complete information about this sensational new wrap, write Pliofilm Sales Department, Goodyear, Akron, Ohio.



Mil-o-Seal PLIOFILM wrap can be quickly applied by meat loaf wrapping machine built by Milprint, Inc., Milwaukee

THE BEST THINGS COME SEALED IN

GOODYEAR

Pliofilm — T.M. The Goodyear Tire & Rubber Company

Pliofilm

THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries



Official Organ Institute of American Meat Packers

Volume 103

SEPTEMBER 14, 1940

Number 11

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DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

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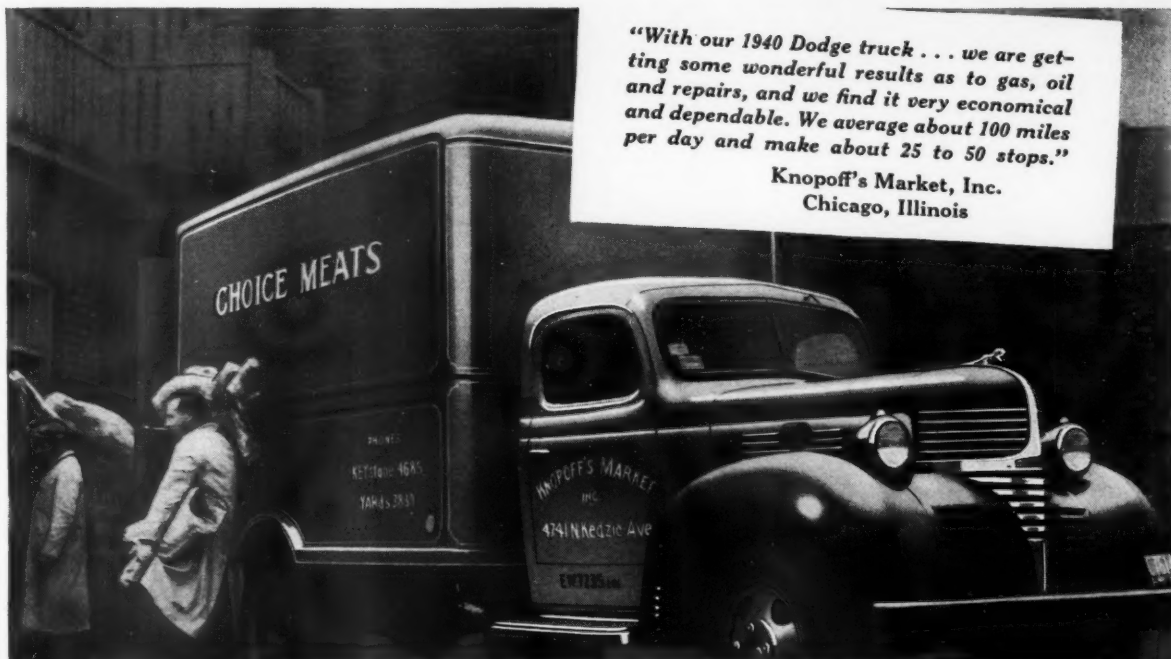
HARVEY W. WERNECKE, 300 Madison Ave., New York, N. Y.

LOS ANGELES:

DUNCAN A. SCOTT & CO., Western Pacific Building, Los Angeles, Calif.

SAN FRANCISCO:

DUNCAN A. SCOTT & CO., Mills Building, San Francisco, Calif.



"With our 1940 Dodge truck . . . we are getting some wonderful results as to gas, oil and repairs, and we find it very economical and dependable. We average about 100 miles per day and make about 25 to 50 stops."

Knopoff's Market, Inc.
Chicago, Illinois

**STEP INTO THE
MONEY-*SAVING* CLASS**
WITH

DODGE *Job-Rated* TRUCKS

**LOOK! COMPARE DODGE WITH THESE
"OTHER TWO" LOW-PRICED TRUCKS.
DODGE OFFERS FAR WIDER SELECTION**

COMPARISON	DODGE TRUCKS	"OTHER TWO" TRUCKS	
		TRUCK "A"	TRUCK "B"
Number of ENGINES	6	1	3
Number of WHEELBASES	17	9	6
Number of GEAR RATIOS	16	6	9
Number of CAPACITIES	6	3	4
	1/2 to 3-Ton	1/2 to 1 1/2-Ton	1/2 to 1 1/2-Ton
Number of STD. CHASSIS and BODY MODELS	106	58	42
PRICES begin at	\$468	\$452	\$475 ⁰⁰

Prices shown are for 1/2-ton chassis with flat face cowl delivered at Main Factory, federal taxes included—state and local taxes extra. Prices subject to change without notice. Figures used in the above chart are based on published data.

TRUCKS THAT FIT THE JOB—SAVE MONEY!

DODGE JOB-RATED TRUCKS are engineered, built and "sized" throughout for one purpose—to FIT THE JOB! And when a truck fits the job you can expect savings—on gas and oil, tires and upkeep. Dodge powers each Dodge Job-Rated truck with exactly the right one of 6 great Dodge truck engines. Each truck has the right size clutch, transmission and rear axle to fit it for dependable duty on the job it is built to do. Save money! See your Dodge dealer about low delivered prices and easy budget terms! Buy Dodge Job-Rated trucks that fit **YOUR** job!



Booklet FREE—READ AND SAVE

Learn how a truck to fit the job can save YOU money! Ask your Dodge dealer or write Dodge Division, Chrysler Corporation, Detroit, Michigan.

Priced with the
Lowest for
Every Capacity

SEE YOUR
Dodge Dealer
FOR A
GOOD DEAL

DEPEND ON DODGE *Job-Rated* TRUCKS

3-2 1 1/2 1 1/4 1 1/2 TON CAPACITIES 106 STANDARD CHASSIS AND BODY MODELS ON 17 WHEELBASES

Job-Rated MEANS A TRUCK THAT FITS YOUR JOB

Co-operate

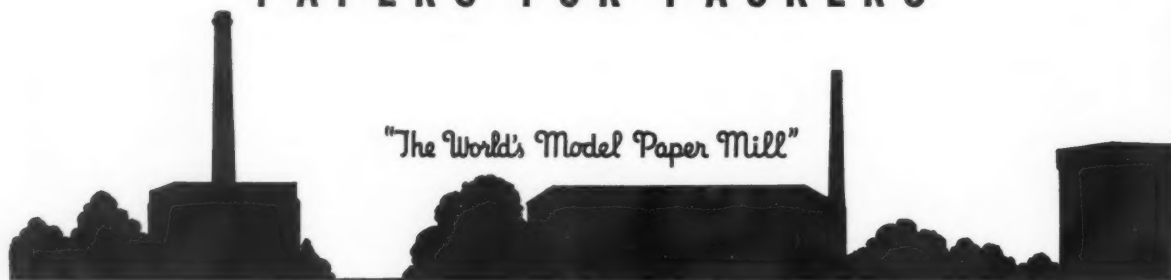


Remember the
banana -- every time
it leaves the bunch
it gets skinned.

*Another good thought passed
on by the makers of*

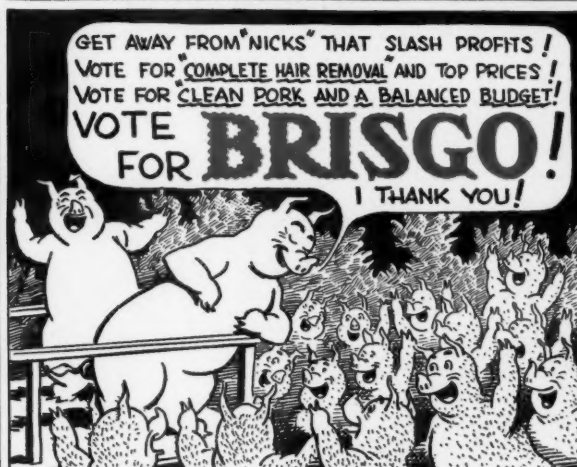
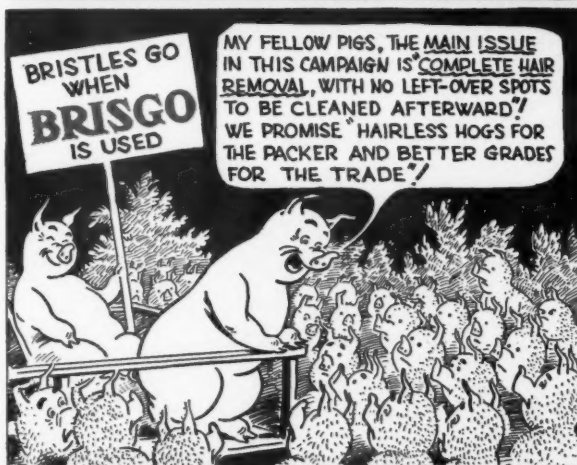
KVP

PAPERS FOR PACKERS



KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT - KALAMAZOO - MICHIGAN

THE HAIR-RAISING CAMPAIGN



VOTE FOR A 100 PER CENT CLEAN-UP WITH

BRISGO*

* REG. U.S. PAT. OFF. BY HERCULES POWDER COMPANY

THE MONEY-**SAVING**, MODERN METHOD
OF DEHAIRING HOGS

IT PRODUCES CLEAN PORK WHICH BRINGS TOP PRICES
WHETHER THE MARKET IS UP OR DOWN!

HERCULES POWDER COMPANY

910 Market Street, Wilmington, Delaware

PLEASE SEND INFORMATION ABOUT **BRISGO**

Name _____

Company _____

Street _____

City _____ State _____



NAVAL STORES DEPARTMENT

HERCULES POWDER COMPANY

WILMINGTON, DELAWARE

BRANCH OFFICES: — CHICAGO ... NEW YORK
ST LOUIS ... SALT LAKE CITY ... SAN FRANCISCO

No "Loafing" on the
sales job for this
veal loaf wrapper...



Lumarith Protectoid wrap printed by Traver Corporation

It's
**LUMARITH
PROTECTOID**
REG. U.S. PAT. OFF.

If you are working on a
transparent package . . .



HERE'S a transparent packaging material that never pulls a "fade-out"! Neither cold nor heat nor showcase moisture can stay these sparkling wraps from the swift completion of their appointed sales!

Lumarith Protectoid never shrinks or wrinkles. It permits meats to breathe. It does not absorb moisture. It shows less fogging under refrigeration and changing temperatures. It protects against mold, germs and infestation. It is absolutely grease-proof—never becomes limp and soggy in contact with greasy surfaces. It meets the requirements of the B. A. I.

Write Packaging Division, CELLULOID CORPORATION, 180 Madison Avenue, New York City. Established 1872. Sole Producer of Celluloid and Lumarith. (Trademarks Reg. U. S. Pat. Off.)

CERELOSE

**PURE
REFINED
DEXTROSE
SUGAR**



**THIS
PURE
DEXTROSE
SUGAR**
helps
develop and
protect
**COLOR
IN MEAT**

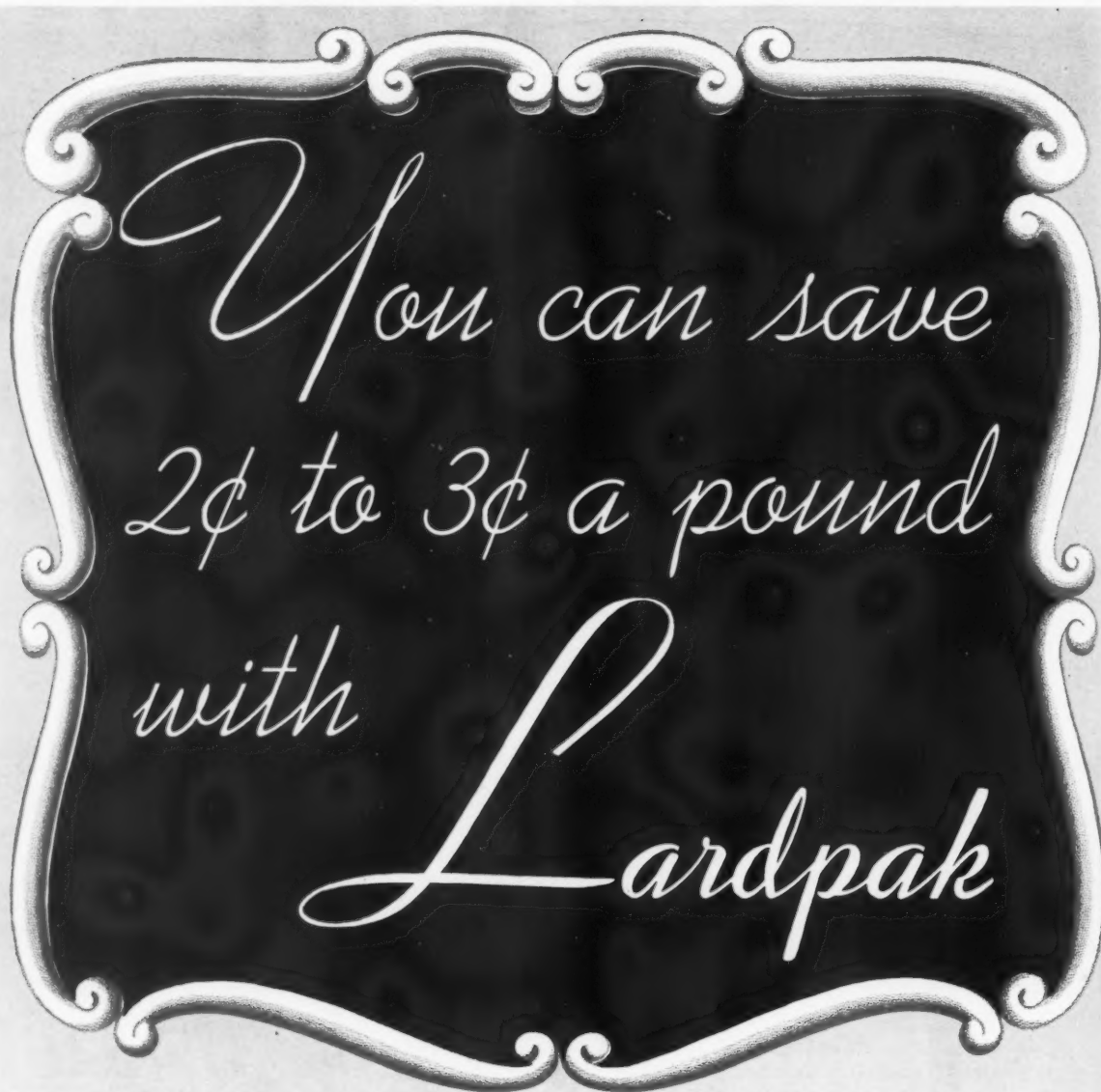
● In fresh sausage Cerelose protects the desired color. In all kinds of sausage Cerelose, pure Dextrose sugar, helps to develop that good color. Many meat packers are enthusiastic in their praises of Cerelose. They recognize that this pure Dextrose sugar is an aid in the fixation of color. They also appreciate its economy.



For further information
write

**CORN PRODUCTS
SALES COMPANY**

333 NORTH MICHIGAN AVENUE
CHICAGO, ILLINOIS



"Watch the pennies and the dollars will take care of themselves" is mighty sound advice at all times. Particularly so when lard and other shortening wrappers are being purchased. That many packers take this important viewpoint is proven by the fact that last year over 300,000,000 pounds of lard, margarine and other shortenings were wrapped in LARDBAK.

LARDBAK

ONE OF RHINELANDER'S FAMOUS FAMILY OF QUALITY PAPERS

RHINELANDER PAPER COMPANY

RHINELANDER, WISCONSIN

Fall Pork Sausage Drive

OCT. 7 TO NOV. 9



"Sweet Fall Music"

PURE
PORK SAUSAGE

*a-sizzlin'
in the pan*



Double page in *Life* Magazine appearing Friday, Oct. 11, in full color, and a page in *The Saturday Evening Post* in full color appearing Wednesday, Oct. 30.

THE PORK sausage and liver sausage promotions of the past season indicated what can be done when a great industry pulls together. A great

deal more can be done this time.

The big meat campaign starts Sept. 27. It will promote all meat, and during October will include the "Fall Pork Sausage Drive."

The advertising will run in *Life* and *The Saturday Evening Post*. More than 30,000,000 people will see it. Among them are your best customers. Meet them halfway by grooving your own promotion plans into this campaign.

AMERICAN MEAT INSTITUTE, Chicago

Follow this activity calendar

**SEP.
16**

Meeting of Sales and Advertising Executives and production men of packers and sausage makers to organize Pork Sausage Drive and set up sales quotas.

**SEP.
30**

Salesmen start to call on Retailers giving them information and dates on Pork Sausage Drive. Get retail orders and arrange for delivery of merchandising materials.

**OCT.
11**

First *Life* ad appears—"Sweet Fall Music." Two full pages, full color. Plenty of appetite appeal, plenty of serving suggestions. Retail customers run feature ads and display tie-ins.

**SEP.
23**

Rally Week for Salesmen of entire industry, for purpose of giving them the complete schedules.

**OCT.
7**

Display materials for Pork Sausage Drive are up. Retailers get set for week-end business when first ad appears.

**OCT.
30**

Second Pork Sausage ad appears—in *The Saturday Evening Post*. Salesmen continue to sell and promote pure pork sausage.



Be Sure Your Sausages Have the Flavor She Wants ... Use **ARMOUR'S NATURAL CASINGS**

● You seldom see this customer . . . you don't sell to her direct.

Yet she's the one who eventually decides your success. She's Mrs. Housewife—the ultimate consumer of your products. And she's a tough buyer . . . products have the qualities she wants or it's just “no sale”.

When it comes to buying sausage she thinks in terms of one word: Flavor—the delicious rich flavor that proper smoking gives.

That's where Armour's Natural Casings come in. Their porous texture permits great smoke penetration . . . makes sure your sausage goes to market with just the flavor you know will make it sell and sell again.

Of course, Armour's Natural Casings have

other advantages, too. Careful selection insures you against breakage . . . accurate grading brings you the sizes you want and helps you to give your sausages an appetizing, well-filled appearance.

We believe Armour's Natural Casings are your logical choice. Phone your Armour Branch House today for up-to-the-minute quotations and fast, efficient service.

**ARMOUR'S
NATURAL CASINGS**

ARMOUR and COMPANY, CHICAGO, ILLINOIS

THE NATIONAL Provisioner

This Week's NEWS HIGHLIGHTS

Conscription Bill's "Draft Industry" Section Tempered

House and Senate conferees on the conscription bill this week adopted, with some amendments, the House version of the "draft industry" provision. It would permit the government to take over and operate (with compensation) industrial plants whose owners refuse to accept defense contracts, but only when the "public danger is imminent and impending and the emergency in the public service is extreme and imperative . . ."

The President would declare existence of such an emergency and the Secretary of War or Navy would have to certify the circumstances. Compensation for use of the plants would be subject to judicial review upon appeal by the owners.

In its final form the conscription measure fixes the draft age limits at 21 to 35 years inclusive. Registration will probably be in October, but no men are expected to be called before November. The War Department's program calls for drafting 400,000 men by January 1 and another 400,000 by next April.

Lard Stocks Decline 30 Million Lbs. in August

Packers withdrew 30 million lbs. of lard from storage during August and stocks in the United States on September 1 totaled 272,887,000 lbs. compared with 303,208,000 lbs. on August 1 and the five-year average of 101,838,000 lbs. The first significant break in lard accumulations came in July after an all-time high tide of 306,774,000 lbs. was registered on July 1. See page 31 for more details.

MEAT PLANT AREAS BOMBED

Sections of London in which branches or offices of American meat packing companies are located, as well as the Smithfield Market area, were among those bombed in recent devastating air raids. Smithfield, the center of London's meat trade and probably a primary objective in any raid aimed at demoralization of the metropolis, is located north of the Old City. At least one packer's branch is located in the latter area; the heavily-bombed docks section also is the site of several meat establishments.

Meat Campaign Regional Meetings

MIDWEST AND EAST

Pittsburgh, Pa.—September 16, 6 p.m., Roosevelt hotel.

Cleveland, Ohio. — September 18, 6 p.m., Mid-Day Club.

Detroit, Mich.—September 20, 6 p.m., Hotel Statler.

Indianapolis, Ind.—September 23, 6:30 p.m., Severin hotel.

WESTERN

Denver, Colo.—September 16, 8 p.m., Brown Palace hotel.

MIDWEST AND EAST

(Second Series)

Philadelphia, Pa.—Sept. 16, 8 p.m., Pennsylvania Athletic Club.

Baltimore, Md.—September 17, 8 p.m., Association of Commerce.

Pittsburgh, Pa.—September 19.

Cleveland, O.—September 23, 8 p.m., Hotel Statler.

Detroit, Mich.—September 24.

Packers to Participate In Safety Discussions

Safety in the meat packing industry will feature panel discussions to be held on October 10 when representatives of the meat packing, tanning and leather industries participate in the 29th National Safety Council congress and exposition. The congress will be held from October 7 to 11 at the Stevens hotel, Chicago.

The initial session of the group will be opened by H. G. Schaffner, treasurer of Schaffner Bros., Erie, Pa., after which officers for the coming year will be elected. Safety in the handling of live stock will be discussed by H. R. Smith, general manager of the National Live Stock Loss Prevention Board, during the afternoon session. Wednesday, October 9, has been designated as meat packing, tanning and leather section day at the exposition.

Panel discussions on safety equipment, clothing and plant operations will be held on Thursday afternoon. Subjects to be discussed will include the use of safety equipment for prevention of head injuries; when safety shoes should be required; foot-wear designed to prevent slipping; floor surfaces, and special training for industrial truck operators. Ray C. Gillette, director of personnel, Rath Packing Co., and E. S. Lusk, director of safety and personnel, Peter Eckrich & Sons, Inc., Kalamazoo, Mich., will take an important part in discussions.

Senate Group Changes Excess Profits Tax Bill

The Senate finance committee this week gave its approval to an excess profits tax bill drastically revised from the form in which it passed the House. The Senate measure calls for an increase in the regular corporate income tax—it boosts the normal rate by 3.1 per cent, making a 24 per cent rate for corporations earning more than \$25,000.

The bill would levy an excess profits tax ranging from 25 to 50 per cent on income above the average for the four-year period, 1936-39, except that any corporation would be permitted to earn 8 per cent on its invested capital free from the tax, plus a \$10,000 specific exemption. It eliminates a special excess profits tax of 10 per cent.

VIEW DISTRIBUTION PROBLEMS

Harold H. Swift, vice chairman of the board of Swift & Company, will be one of the featured speakers on the program of the twelfth Boston Conference on Distribution, to be held at the Hotel Statler, October 7 and 8. Mr. Swift's subject will be "The Human Factor in Production and Distribution."

Sir Louis Beale of the British Purchasing Commission will discuss the trade of the British Empire with the United States, while Gov. Lloyd C. Stark of Missouri, a leading exponent of the removal of state trade obstructions, will speak on "Legislative Trade Barriers Among States."

Other features of the conference will be a discussion of wartime distribution problems, an address outlining the effect of war conditions on distribution, a review of retail prices and government control during the World War and today, and a report on the 1940 Census of Business by Vergil D. Reed, assistant director of the Bureau of the Census, U. S. Department of Commerce.

AFTER a preliminary glance over some of the advertising material to be used by the American meat packing industry in its gigantic national advertising and sales promotional program, I think that most meat packers will agree with me when I say that this campaign has not been initiated without careful and complete consideration of all of the problems facing the meat industry.

The meat industry has an important health and economic story to tell the American public. Based on the past experiences of this industry, and other industries, advertising undoubtedly is the correct and proper medium to tell this story.

No product is advertised without a reason for advertising. Recently, a statement in *Hygeia*, the health magazine published by the American Medical Association, outlined a very important reason why meat should be advertised. *Hygeia* is a magazine which carries information about how to build and maintain health. Articles and advertisements in this publication have kept its readers thoroughly posted on facts about the diet. Yet, the magazine expressed amazement that meat should supply so much of the vitamin and mineral content of our diet.

Consumer Education Needed

This statement was made in reference to one of the American Meat Institute advertisements, being printed in leading professional magazines circulated to doctors, dentists, nurses, dietitians, nutritionists, and others in related fields. If these groups know so little about meat, how can we expect the average American housewife to realize how important meat is to her and her family?

Advertising has created and maintained a strong demand for other food products. Many of these food products are not considered directly competitive with meat. However, when one considers that the average American stomach will hold only about 48 ozs. of food, it naturally follows that when a consumer increases his daily intake of one food, he must decrease his intake of other foods. In many instances, meat has been compelled to give way to a greater consumption of other foods.

According to preliminary surveys, meat now is eaten on the average of only one and one-third times a day. The latest government figures show that the per capita consumption of meat in 1939 was 131 pounds. Contrast those figures with a generation or so ago when meat was eaten at every meal and often in between meals, and when the per capita consumption was as high as 163 pounds.

Meat in a Static Market

Even though aggregate production has been increasing during the last several years, it has not kept up with the population of this country. This industry always has depended on a growing population for an expanding production. Economists tell us that

Drive Aimed at Specific Objectives After Careful Analysis

By O. B. JOSEPH

President, James Henry Packing Co.

within a few years, population will become more or less static. No longer will producers, meat packers, and retailers be able to turn to a growing population for a greater market.

No longer does the industry have an important export market. Exports have been curtailed and no one can tell when this situation will change, and, if it does, whether it will change for the better. For the time being, at least, the American meat industry must depend entirely on the domestic market for an expanding business. By effectively telling all of the known facts about meat to the consumers of this nation, the industry can expand as it should.

From one angle, perhaps it is fortunate that the industry has not said much about meat during the past years. We now have a complete story which we can bring to the attention of the American public.

Although meat is probably one of the

most complete foods in the American dietary today, that fact is not well known by the people who eat it. Most people eat meat and eat it because they like it, and the industry has built a substantial business on that attitude toward its product. If people will eat meat for more than just that one reason, it seems to me that we should have ample reason to be optimistic about the future of this business.

An advertising campaign about meat will outline the following facts:

1.—That meat is an important source of necessary food elements, especially vitamins, in the B group particularly.

2.—That there are many cuts of meat which are economical and thrifty, and, at the same time, delicious, appetizing, and nutritious.

3.—That meat provides variety unequalled by any other food and that there is a cut of meat for every occasion and every meal.

4.—That meat is important to the economical, social, and health structure of this country.

One Primary Purpose

From the meat packers' standpoint, this campaign has been developed for one elementary purpose—to increase the use of meat. Meat packers participating in the drive are afforded an excellent opportunity to get in on the ground floor of every development of the campaign, and to cash in on the sales-generating advertising material which will be brought to the attention of American consumers in magazines, newspapers, trade papers, and retail stores, and otherwise.

Although this campaign will do an excellent job in creating new demand for meat, each individual meat packer can help the drive, and, at the same time, himself, by building his own advertising program around the national effort.

DIETARY FOOD RULES

The Federal Security Agency recently announced proposed regulations under the federal Food, Drug, and Cosmetics Act relating to foods for special dietary uses. Public hearings on the proposed regulations are set for October 7, Washington, D. C. The proposed regulations are designed to give effect to the provisions of section 403(j) of the federal Food, Drug and Cosmetic Act. This section declares a food misbranded if it purports to be or is represented as a food for special dietary use and its label does not bear the information required by the regulations.

The information which may be prescribed is such information concerning its vitamin, mineral, and other dietary properties as may be necessary fully to inform purchasers as to its value for such uses. The proposed regulations as published supersede the proposals previously published but withdrawn as a result of the transfer of the Food and Drug Administration.



KNOWS ADVERTISING'S VALUE

O. B. Joseph, president of the James Henry Packing Co., Seattle, Wash., and author of this article, has made effective use of advertising in boosting sales of his firm's products. He is shown here (right) signing an order for front page ads in the *Seattle Post-Intelligencer*.



TYPES OF CANS USED IN THE MEAT INDUSTRY

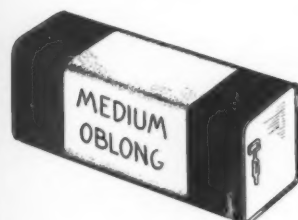
Canners Designation	Approximate Dimensions Height—Diameter	Approximate Capacity	Products Contained
208 x 109	2½" x 1¾"	3 to 3¼ oz.	Potted and deviled meat, loaves, ground and sliced meat.
208 x 208	2½" x 2½"	5 oz.	Potted and deviled meat, hamburger, spreads, hash and vienna sausage.
300 x 102	3" x 1½"	3 oz.	Sandwich spreads.
303 x 113	3¾" x 1¾"	4 to 6 oz.	Luncheon tongue, loaves, spreads and bacon.
307 x 109	3¾" x 1¾"	4 oz.	Soft meats and spreads.
307 x 112	3¾" x 1¾"	4 oz.	Luncheon tongue and spreads.
404 x 200	4¼" x 2"	6 to 12 oz.	Dried beef, spreads, tongue, hamburger, brains and roast beef.
404 x 211	4¼" x 2½"	16 oz.	Sausage in oil.
404 x 309	4¼" x 3¾"	24 oz.	Roast beef, roast mutton, stews, hash, sausage, tripe and pigs feet, ox tails, hamburger and kidneys.
404 x 312	4¼" x 3¾"	24 oz.	Roast beef, tripe, sausage and hash.
404 x 402	4¼" x 4½"	24 oz.	Vienna sausage and dried beef.
404 x 404	4¼" x 4½"	16 to 24 oz.	Charizos and vienna sausage.
502 x 201	5½" x 2½"	18 oz.	Ox tongue.
502 x 207	5½" x 2¾"	22 oz.	Ox tongue.
502 x 213	5½" x 2¾"	26 oz.	Ox tongue.
502 x 303	5½" x 3¾"	30 oz.	Ox tongue.
502 x 309	5½" x 3¾"	34 oz.	Ox tongue.
502 x 400	5½" x 4"	2½ lbs.	Ham.
502 x 404	5½" x 4¼"	2¾ lbs.	Ham.
502 x 408	5½" x 4½"	3 lbs.	Ham, ox and lunch tongue.
502 x 412	5½" x 4¾"	3¼ lbs.	Ham.
502 x 500	5½" x 5"	46 oz. to 3½ lbs.	Ham and sausage in oil.
502 x 504	5½" x 5¼"	3½ lbs.	Ham.
502 x 508	5½" x 5½"	4 lbs.	Ham.
502 x 512	5½" x 5¾"	4¼ lbs.	Ham.
502 x 600	5½" x 6"	4½ lbs.	Ham.
603 x 500	6¾" x 5"	72 to 80 oz.	Frankfurters, chili and tamales.
603 x 600	6¾" x 6"	92 to 96 oz.	Lunch tongue, hash, suet, chili, tamales, ox tongue, roast beef and mutton.



Approximate Dimensions	Approximate Capacity	Products Contained
9¼" to 6¾" base 3" to 5½" height	4 to 9 lbs.	Whole hams and picnics, corned beef brisket and chicken.
10½" to 7½" base 3¾" to 6" height	7 to 12 lbs.	Whole hams and picnics, corned beef brisket and chicken.
11½" to 8¾" base 4¼" to 6¼" height	10 to 15 lbs.	Whole hams and picnics, corned beef brisket and chicken.
3½" x 2½" top 3" x 2" bottom 3½" height	12 oz.	Corned beef.
4¾" x 2½" top 4½" x 2½" bottom 4½" height	24 oz.	Corned beef.
5½" x 4½" top 4½" x 3½" bottom 9½" height	6 lbs.	Corned beef.

Used largely
in export trade
and govern-
ment con-
tracts.

(Turn page for more cans.)



Canners Designation	Approx. Dimensions	Approximate Capacity	Products Contained
302 x 200 x 207	3 1/8" x 2" x 2 7/16"	7 oz.	Veal loaf.
312 x 115 x 204	3 3/4" x 1 15/16" x 2 1/4"	7 oz.	Veal loaf.
314 x 202 x 303	3 3/8" x 2 1/8" x 3 1/16"	6 lbs.	Quarter hams, spiced ham, luncheon meat.
312 x 115 x 308	3 3/4" x 1 15/16" x 3 1/2"	12 oz.	Spiced ham, luncheon meat, veal products, as well as becoming popular for other meat products.
402 x 310 x 508	4 1/8" x 3 3/8" x 5 1/2"	40 oz.	Spiced ham and luncheon meat.
402 x 310 x 600	4 1/8" x 3 3/8" x 6"	44 oz.	Spiced ham and luncheon meat.
402 x 310 x 604	4 1/8" x 3 3/8" x 6 1/4"	46 oz.	Spiced ham and luncheon meat.
402 x 310 x 608	4 1/8" x 3 3/8" x 6 1/2"	3 lbs.	Tongue, spiced ham and luncheon meat.
402 x 310 x 700	4 1/8" x 3 3/8" x 7"	52 oz.	Spiced ham, luncheon meat, cold pressed meats.
402 x 310 x 1008	4 1/8" x 3 3/8" x 10 1/2"	80 oz.	Pork loins, spiced ham, cold pressed cold meats.
402 x 310 x 1112	4 1/8" x 3 3/8" x 11 3/4"	6 lbs.	Spiced ham and luncheon meat.
402 x 310 x 1200	4 1/8" x 3 3/8" x 12"	6 lbs.	Spiced ham and luncheon meat.
402 x 310 x 1204	4 1/8" x 3 3/8" x 12 1/4"	6 lbs.	Sandwich loaves, tongue and liver spreads.
402 x 310 x 1208	4 1/8" x 3 3/8" x 12 1/2"	6 lbs.	Spiced ham and luncheon meat.
402 x 310 x 1210	4 1/8" x 3 3/8" x 12 5/8"	6 lbs.	Sandwich loaves, tongue and liver spreads.
414 x 410 x 904	4 7/8" x 4 3/8" x 9 1/4"	108 oz.	Pullman style ham.
414 x 410 x 912	4 7/8" x 4 3/8" x 9 3/4"	115 oz.	Pullman style ham.
414 x 410 x 1004	4 7/8" x 4 3/8" x 10 1/4"	122 oz.	Pullman style ham.
414 x 410 x 1012	4 7/8" x 4 3/8" x 10 3/4"	129 oz.	Pullman style ham.
414 x 410 x 1104	4 7/8" x 4 3/8" x 11 1/4"	136 oz.	Pullman style ham.
414 x 410 x 1112	4 7/8" x 4 3/8" x 11 3/4"	143 oz.	Pullman style ham.
414 x 410 x 1204	4 7/8" x 4 3/8" x 12 1/4"	150 oz.	Pullman style ham.
414 x 410 x 1212	4 7/8" x 4 3/8" x 12 3/4"	157 oz.	Pullman style ham.
414 x 410 x 1304	4 7/8" x 4 3/8" x 13 1/4"	164 oz.	Pullman style ham.



EXPLANATORY NOTES

CANNERS DESIGNATION.—Can size designation used in the can industry is derived from the nominal dimensions. The first digit represents inches, the next two the extra fraction expressed as sixteenths of an inch. Diameter is cited first, followed by the height. **APPROXIMATE DIMENSIONS.**—Nominal overall dimensions; actual dimensions of individual cans will vary within manufacturing tolerances and with type of construction used. **APPROXIMATE CAPACITY.**—Net weights of various meat products will vary in accordance with the consistency, the kind of product, method of processing and packing of product. **PRODUCTS CONTAINED.**—Indicated products conform with the general use of these cans by meat packers. ALL OF THE CANS pictured are manu-

Canners Designation	Approx. Dimensions Height—Diameter	Approximate Capacity	Products Contained
202 x 214	2 1/8" x 2 7/8"	2 oz.	Dried beef.
202 x 509	2 1/8" x 5 9/16"	5 oz.	Cocktail frankfurters.
211 x 300	2 11/16" x 3"	7 1/2 to 8 oz.	Spaghetti and meat balls and chili.
211 x 304	2 11/16" x 3 1/4"	8 oz.	Pork sausage and meat balls.
211 x 400	2 11/16" x 4"	10 1/2 to 11 oz.	Sausage, hash, beef tripe, chili, meat loaf, tamales and hamburger.
211 x 509	2 11/16" x 5 9/16"	9 oz.	Frankfurters.
300 x 309	3" x 3 3/16"	9 to 12 oz.	Sausage and sausage meat.
300 x 407	3" x 4 1/16"	16 oz.	Frankfurters, stews and dog food.
300 x 409	3" x 4 9/16"	16 oz.	Chili, stews, hash, dog food, loaves and tamales.
303 x 311	3 3/16" x 3 11/16"	12 to 14 oz.	Sausage in oil, spaghetti and meat balls and sausage meat.
303 x 402	3 3/16" x 4 1/8"	16 oz.	Beef and noodles, hash, stews and chili.
303 x 406	3 3/16" x 4 3/8"	16 oz.	Sausage, hash, mince meat and tamales.
307 x 409	3 7/16" x 4 9/16"	20 oz.	Roast beef, tamales, hash, chili, ham patties and sausage.
307 x 509	3 7/16" x 5 9/16"	15 oz.	Frankfurters.
404 x 414	4 1/4" x 4 7/8"	32 oz.	Pork sausage.
404 x 502	4 1/4" x 5 1/8"	32 oz.	Vienna sausage.
502 x 510	5 1/8" x 5 5/8"	56 oz.	Chili.
603 x 604	6 3/16" x 6 1/4"	96 oz.	Lunch tongue, hash, roast beef and mutton.
603 x 700	6 3/16" x 7"	96 oz. to 7 1/2 lbs	Loaves, dried beef, chorizos, dog food, sausage in oil, beef and noodles, stews, chili, gravy and mince meat.

factured either plain or enamel-lined, depending upon the product to be canned. The cans are also manufactured as either key openers or non-key openers. Numerous odd-shaped cans are also made, which are not mentioned because of restricted use by individual packers.

SIMPLE TURKEY CURING AND SMOKING METHOD DEVELOPED

By P. J. SCHAIBLE, J. A. DAVIDSON
and J. F. SYKES

*Michigan Agricultural Experiment
Station*

CONSUMERS, food dealers and meat processors are now showing much interest in smoked turkey. A few firms specializing in unusual meat delicacies began to turn out this old-time farm product a few years ago; at present, at least one large western meat packing company is processing the fowl in its plant and other smaller companies have entered the field.

Even though most of the smoked turkey now produced is high-priced, and not very uniform in appearance and taste, consumers have accepted it readily. The meat packing industry should not overlook possibilities in turkey.

Turkey marketings have been consistently large in recent years. A surplus of turkey has been available above the amount marketed through ordinary channels (storage stocks were 29,530,000 lbs. on August 1 against 14,211,000 lbs. in 1939) and effort is being made to market turkey the year 'round.

Packer Best-Fitted

In order to obtain a good market for smoked turkey it is necessary to have a uniform product selling at a reasonable price. Smoked turkey can best be produced by the meat packer, who has the equipment, skill, refrigerating system and marketing facilities not possessed by turkey growers, who have no experience in curing meat and no equipment.

The "barrel" method of the farm, with no control of the temperature, is inefficient, costly, and otherwise unsatisfactory for large-scale production. For these reasons, it is believed that the packer, who is skilled in curing and smoking, and has proper equipment, efficiency of operation, and marketing outlets, should come into the field if smoked turkeys are to achieve any sizeable market.

In accordance with these ideas, experimental work was started at a local packing plant two years ago. Their procedure for hams—a 10-day cure at 40 degs. F.—was tried and found to overcure turkeys. By reducing the curing time stepwise, it was found that the breast cured in one to three days, but the legs and wings were undercured in this time, as shown in the table:

Table 1.—Effect of time on the cure of breast, wings and legs of turkeys at 40 degs. F.

DAYS CURED	BREAST	WINGS	LEGS
10	Overcured	Cured	Cured
6	Overcured	Cured	Cured
5	Overcured	Cured	Cured
4	Overcured	Cured	Cured
3	Satisfactory	Undercured	Undercured
2	Satisfactory	Undercured	Undercured
1	Satisfactory	Undercured	Undercured

Several different strengths of brine

were tried but showed no advantage over the strength ordinarily used for ham. "Pumping" undrawn birds with brine by way of the jugular vein, in a manner similar to that used for hams, was successful, but was slow and finally deemed unnecessary. Scarifying or puncturing the skin of the wings and legs, or injecting brine under the skin in these regions, was found to be the best way of expediting cure of these parts.

Salt penetration occurs chiefly from the inside of the carcass toward the outside, rather than through the skin

MUCH INTEREST IN SMOKED TURKEY

Both large and small processors are experimenting with the production of smoked turkey; experience and equipment give the meat packer an advantage in this field. Curing and smoking procedure are not yet standardized and research is being carried on by the U. S. Bureau of Animal Industry, Michigan Agricultural Experiment Station and other agencies.



and, since the legs and wings are covered on all sides by skin, the necessity for the above preliminary treatment of the wings and legs is obvious.

Smoking supplies flavor rather than preservation. Turkeys smoked for 30 hours at 160 degs. F., as was the practice of the local packer in processing hams, or for 18 hours at 120 degs. F., as used for bacon, were not judged to be as good as those smoked 6 to 8 hours at 160 degs. F. Smoked turkey should retain the desirable natural poultry flavor and not be too "hammy." This requirement happens to be the most simple and desirable for the packer since the turnover is much faster and less equipment is required than for pork products.

Properly cured and smoked turkeys keep well for about four weeks in the storage room, but mold develops in time, depending on the temperature and humidity. Nevertheless, it was found possible to preserve smoked turkey indefinitely by hard freezing. However, the packer can smoke cold storage turkeys as demand for the smoked product arises.

Curing gives a slight pink tinge to the white meat and a bright pink color

to the dark meat. Smoking gives the skin an attractive light brown color and the carcass a fragrant smoke aroma. Smoked turkeys may be cooked by steaming them on a rack to 183 degs. F. (high temperature) and may then be served hot or cold. Attempts are being made at present to combine cooking with smoking.

Fasting and blood-and-feather dressing result in an approximate loss of 13 per cent of the field weight of turkeys; full drawing and removal of head, neck and feet, 17 per cent; curing and smoking, 2 per cent and freezer storage for four months, 1 per cent. Thus the market weight of fowl handled by the method described is about two-thirds of the field weight. It is estimated that the cost of curing and smoking would be in the neighborhood of 2c per pound if done by a large packer.

Turkeys may be smoked advantage-

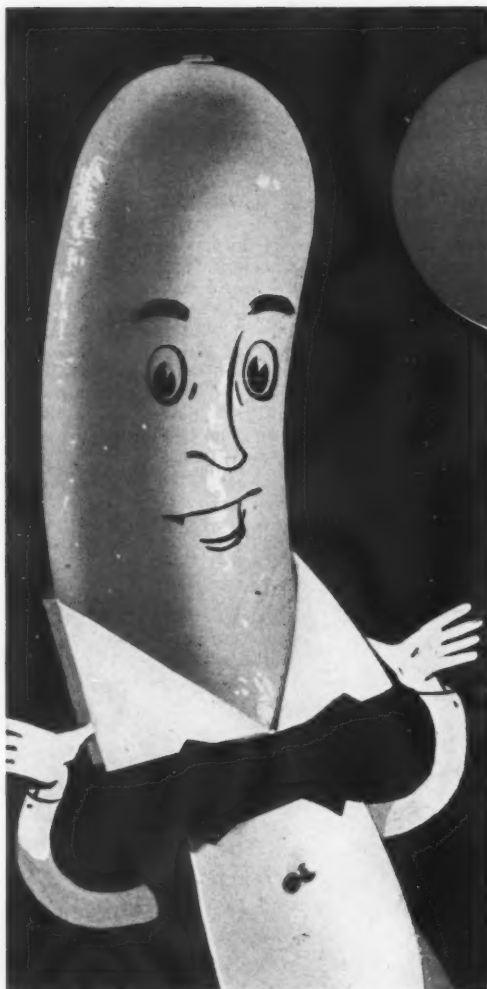
ously at the close of the breeding season. However, their skin should be removed before serving, since it is naturally tougher than that of choice young birds.

While there are many methods and formulas for curing and smoking poultry, most of them are complicated and costly in hand labor. The following procedure is simple, requires no experience or equipment beyond that already possessed by the packer, and can be carried out at times when pork curing is slack. In order to become familiar with the method, it is recommended that a few birds be used in the beginning in order to check procedure under local conditions.

CURING.—The packer may employ the curing pickle already in use for hams, as recommended by the curing material manufacturer. A number of these commercial cures are available and are well-known to the packing industry. The length of time required for curing turkeys is less than for pork products.

After the turkeys are dressed and drawn, the head, feet, and oil gland are removed; part of the shanks are left on

(Continued on page 54.)



... AND THE SECRET
OF MY SUCCESS IS
MAYER'S *Special*
FRANKFURTER SEASONING

We know wieners are good nourishing food, but it's the *taste* that has made them the great American favorite. Yes, it's *flavor* that will keep your product out in front of competition. That's why you need Mayer's Special Seasoning.

We have the raw materials. From far-off places, some of which can no longer be reached, great stores of the world's choicest spice crops have been brought to Mayer's spacious storehouses. And we have the skill and judgment needed to blend formulas that are exactly suited to *your* product and to the local preference of the people to whom you sell.

All Mayer's Special Seasonings, of course, are compounded entirely from *natural* spices... nothing added, none of the flavor-building elements removed. Let us help you make *your* product an outstanding success. Write us!

A Few of the Many Products now being made
with **MAYER'S Special Sausage Seasoning**

Pork Sausage (with or without sage) • Wonder Pork Sausage
Braunschweiger Liver • Summer (Mettwurst) • Chile Con Carne
Rouladen Delicatessen • Frankfurter • Thuringer • Bologna
Salami • Lyone • and others for every type of sausage

"The Man Who Knows"



"The Man You Know"

MAYER'S *Special*
SAUSAGE SEASONING

"A MEAL WITHOUT MEAT IS A MEAL INCOMPLETE"

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto Canadian Plant: Windsor, Ontario

Plenty of Punch in Institute Film on Meat Campaign

• MEAT ON THE MARCH •

Produced by: Institute of American Meat Packers.

Showing at: Meetings of packer salesmen and meat retailers throughout the United States.

Preview audiences have found facts, suspense, drama, thrills and patriotic pride in the new slide film which explains and describes the current meat campaign sponsored by the Institute of American Meat Packers. More than one group has shown its enthusiasm by cheering and applauding after seeing the film. Around 1,000 copies of the visual and sound presentation are being prepared for use of campaign participants; each participant is using at least one copy of the film.

Opening scenes show livestock on the range and emphasize that the "story of man is the story of meat." The element of opposition is introduced in the record of U. S. per capita consumption—which slipped from 162.6 lbs. in 1908 to 131 lbs. in 1939.

The elaborate and careful study upon which the campaign is based is then portrayed—the interviews with processors, retailers, scientists, doctors, and consumers. Consumption at all income levels was checked and the attitudes toward meat of housewives, young unmarried women, men and those in the medical and other professions were surveyed and tabulated.

Attitudes Toward Meat

These studies revealed amazing facts. Too few persons realize meat's high nutritional value; too many (without basis for their beliefs) consider it "too expensive," or relatively "undigestible," or detrimental to health. In spite of the fact that almost all persons admitted liking meat, many had a feeling of guilt about indulging in it too frequently. In the case of housewives, these attitudes resulted in their serving meat at only one meal per day instead of three.

Recent scientific discoveries about the importance of meat in the diet provide good ammunition for eradicating misbeliefs and prejudices detrimental to meat consumption. The scientific facts are being utilized fully in campaign advertising. Current consumer interest in vitamins, as shown by annual purchases of \$75,000,000 worth of vitamin preparations in drug stores, provides a great opportunity for the promotion of the natural vitamin food—meat.

Research also revealed that housewives want to succeed in meat cookery, but that many still need education in meat buying and preparation.

The basic facts given above are dramatized in the slide film. They explain the how and why of the campaign material—magazine ads, newspaper ads,

window streamers and posters—which is then illustrated in full color. Advertisements will appear in:

Life, Saturday Evening Post, Collier's, Liberty, American Home, Better Homes and Gardens, American Magazine, Cosmopolitan, Red Book, Look, True Story, Parents' Magazine, Ladies Home Journal, Good Housekeeping, McCall's and Woman's Home Companion.

More than 150 leading newspapers will also carry campaign advertising during the first phase of the drive, and ads will appear in four home economics magazines, five food retailers' publications, 11 general livestock papers, five cattle publications, nine sheep papers and the *Hog Breeder*.

At the same time, the specialized advertising now appearing in journals of the medical and dental professions and in publications read by dietitians, home

Hunter Packing Co. Adopts Glass Dog Food Container

New sales records are reported to have been established following adoption of a new glass dog food container by the Hunter Packing Co., East St. Louis, Ill. The tumbler container shown in the illustration below permits examination of the product by customers. The dog food package is vacuum sealed.

The glass container is also said to aid



BUYER CAN SEE CONTENTS

dog owners in making an exact division of contents, thus preventing over- or under-feeding dogs. Eighty-nine of the 107 recognized breeds of dogs consume only 1/2 lb. of dog food per feeding. The container's many reuse possibilities in the home are said to have resulted in more sales to housewives.

economists and public health officials, will continue.

Early consumer magazine ads illustrated in the film have such themes as: "Meat on the Table," with a poem by Edward A. Guest; "Meat and the Battle of Life," a moving, emotional appraisal of meat's value in living; "Sweet Fall Music," or the sputter of pork sausage links in the frying pan; and "Meat is Life," a striking portrait of a rib roast with a prose poem in its praise.

Themes of Advertising

One advertisement has a theme of "Meat for the Holidays" and another is entitled "Thrift Adventures in Meat" and features a number of recipes.

Dealers and packer salesmen viewing the film will see the display kit which is to be furnished to meat retailers. It includes a center piece, over-the-wire pennants, window posters, and price cards, as well as meat recipe information to pass on to housewives.

The film portrays the realization of a dream long shared by producers, packers and meat dealers, and points toward the establishment of meat as the primary, essential food on the tables and in the minds of American consumers.

MEAT COOKING SCHOOLS

The popular quiz contest idea which has scored such a hit with radio audiences, will be given a new slant in the interests of meat when the National Live Stock and Meat Board's "American Way Cooking School" fall schedule opens in September.

A meat quiz contest will be a highlight on the program of the Board's fall schools. At one of the four sessions in each city, five women will be selected from the audience to come to the stage and answer questions about meat put to them by the cooking school lecturer.

Another new feature on the American Way Cooking School program will be a meat garnishing contest in which women from the audience will participate. They will be given identical cuts of meat and material to work with and allotted 15 minutes to garnish the dish as they feel it should appear on the table. Selection of the winning dish will be left up to the audience.

The schools will reach an estimated 300,000 women during the fall schedule, which closes shortly before Thanksgiving. They will be sponsored by daily newspapers in 41 cities of 17 states. Additional thousands will be reached by special one-day demonstration programs presented from Thanksgiving to New Years. The winter-spring cooking school schedule, now being drawn up, will reach many thousands more.

The name, American Way Cooking School, has a special significance for the meat industry because the school's program will stress the use of meat and lard in the diet—products of a leading American industry which furnishes a livelihood for one-fifth of the nation.

20 SECONDS FROM SLICER TO PACKAGE



One section of Bacon Slicing Room at Hunter Packing Co., East St. Louis, Ill.

To keep pace with today's industrial progress, bacon slicing must be handled with greatest possible speed, to insure the best appearing, and therefore the most salable bacon.

Examine the various packets of bacon at any meat counter and you'll be surprised to note the great difference in color. Ask the merchant which brand sells fastest and invariably he will point out one, perhaps two brands and you'll notice that the outstanding feature of the big sellers is their fresh-looking, appetite-appealing color.

Follow these brands back to their packing plants and you'll discover that extreme care is taken in slicing and wrapping. To a considerable extent, that's where the salability of packaged bacon is determined.

The most important factor in maintaining a rich "bloom" on bacon, is that after slicing, it is not exposed to the air any longer than is absolutely necessary.

According to stop-watch tests recently made in the bacon room

of one of America's leading packing plants, with U. S. Heavy Duty Slicers installed, no more than 20 seconds elapse between slicer and package. This applies to the popular half-pound packets and also to one-pound layer platter packs.

Another big advantage of U. S. equipment is that bacon can now be sliced at relatively high temperatures with room temperature as high as 60 degrees F. Bacon does not have to be "sharp" frozen for slicing on the U. S. From slab to package, it is kept at a more even temperature. When frozen for slicing and later subjected to higher temperatures, slices crack, fat separates from lean and color fades very noticeably.

The U. S. shingles uniform slices with clean edges right onto the conveyor. Groupers, scalers and packers have little occasion to touch the sliced bacon with their fingers. Generally speaking, scalers rarely find it necessary to add extra slices.

This modern, efficient unit will keep a production line busy, de-

livering up to 8,000 pounds in an 8-hour day. On the other hand, it is still a profitable installation when slowed down to accommodate 3 or 4 workers in plants with limited sliced bacon outputs, say as low as 6,000 pounds a week. The U. S. takes bacon slabs up to 27" long, 13½" wide and 4" thick.

For Smaller Bacon Packers

If you have a capacity of less than 4,000 pounds a week of sliced bacon, dried beef and boneless sliced ham and other meats, consider the U. S. Model 150-B that takes meats up to 24" long, 9½" wide and 5¾" high. It slices and stacks any thickness from ¼" to ½", and by using the Continuous Feed and Moving Conveyor, meats can also be sliced and shingled.

* * * * *

Interesting records of performance of U. S. Heavy Duty Slicers in various size plants are given in illustrated catalog. Copy will be sent upon request to U. S. Slicing Machine Co., La Porte, Ind.

(Advertisement)

Up and down the MEAT TRAIL



FDR—WILLKIE CAMPAIGN FOR LARD

This sculpture in lard was a part of the exhibit of the National Live Stock and Meat Board at the Iowa State Fair. Similar lard displays were shown at other state fairs in the Corn Belt and will be exhibited at livestock shows to be held before the election. The sculpturing is done by Charles Umlauf, Chicago, who has shown great talent in reproducing everything from pigs to Confucius in the meat industry's plastic shortening.

E. J. Rooney Now Chicago District Manager for Swift

Edward J. Rooney, widely known member of the Swift organization, has just returned to Chicago, his home city, as district manager of the Chicago territory. He succeeds another veteran, Albert M. Kuehne, who has joined the sales administrative staff in the general office.

Mr. Rooney's career with Swift follows closely the traditional American pattern. He started as a messenger boy and has climbed steadily. Late in 1934, he was appointed district manager of the Syracuse, N. Y., territory, and now after 27 years in the Swift organization has returned to a key sales position in the company's headquarters city.

Estherville Expanding

Estherville Packing Co., Estherville, Ia., has announced that it will double the capacity of its coolers by building an addition at an estimated cost of from \$30,000 to \$50,000. Work on the project is to get underway immediately, according to D. D. MacKenzie, general manager.

The addition, to be constructed on the south side of the present plant, will measure 72 ft. square. Present cooler capacity of the Estherville plant, which will be stepped up 100 per cent by means of the addition, is 450 head of cattle.

Facilities are being expanded because of increased business, Mr. MacKenzie announced.

New Packing and Locker Unit Is Launched at Sapulpa, Okla.

At Sapulpa, Okla., Frank W. Banfield, one of the state's foremost developers of the locker plant idea, opened his third combination locker and meat packing plant recently. The first unit, located in Tulsa, was started about 18 months ago.

Operated under the direction of Frank Banfield, jr., the new plant offers a number of services in addition to locker rental. It occupies a building measuring 40 by 120 ft. and includes cutting and curing rooms and a brick smokehouse, where pork products are smoked. The Banfield firm also produces pork sausage.

In conjunction with the opening of the new plant, the company bought 30 head of quality cattle at Joplin, Mo., slaughtering them expressly for the Sapulpa unit. They were sold to locker patrons.

Winnett, Kleespies Advanced at Sioux Falls by Morrell

L. E. Winnett, for the past three years assistant manager in the Savory Foods division at the Sioux Falls, S. Dak., plant of John Morrell & Co., has been promoted to assistant sales manager in charge of the company's local division.

V. M. Kleespies, a former sales representative in the Savory Foods division at Portland, Ore., succeeds Mr. Winnett as assistant manager of the division, and has been transferred to Sioux Falls.

Article Describes Career of Staley, Soybean Pioneer

How Eugene Staley, sr., now chairman of the board of A. E. Staley Mfg. Co., pioneered the development of soybeans in the United States, working with seed firms, cultivating and harvesting machine companies and other agencies, is described in a recent issue of *Forbes*, national business magazine. The article also appears in briefer form in the September, 1940, issue of *Reader's Digest*.

Mr. Staley first became familiar with soybeans as a farm lad in North Carolina, where the family utilized them as a part of the diet. Years later, when engaged in manufacturing corn starch, he remembered that soybeans were useful in adding nitrogen to soil. Through an intensive campaign of education, Mr. Staley persuaded Illinois farmers to give the crop a trial.

His ultimate problem was to find a market for the beans; this resulted in the opening of a soybean mill by Mr. Staley and his associates. In the fall of 1922, the mill began crushing soybeans to make oil and meal. He guaranteed to buy all the beans grown by Illinois farmers. By 1924, other processors were operating, and the state's acreage was ten times that of 1921.

In recent years, new products ranging from "cocktail crackers to plastic articles" have been developed from soybeans, in addition to their use in paints, lacquers, soaps and livestock feed.

Meat-Loving Oregonians Form Steak and Chop Club

A group of men in Corvallis, Ore., who are interested in meat which has been well-aged, well-prepared, and served in large quantities, have formed the "Corvallis Steak and Chop club."

Membership is limited to 20 mature men over 40 years of age who occasionally invite guests that are interested in the same thing as the members. Officers of the organization have appropriate titles, such as "Top Sirloin" for the head man and "Little Chop" for the secretary.

Prof. A. W. Oliver of the Oregon State Agricultural college, a prominent member of the club, states that it is patterned after the English Beefsteak club, which has been in existence for several hundred years.

Hide and Leather Golf

Ideal cool weather brought out a modest sized but enthusiastic group of 42 golfers to the South Side golf outing of Hide and Leather Association of

Chicago at the Calumet Country club on September 11. The committee in charge of arrangements, with Fred Fabish of Swift & Company as chairman, provided prizes for all the golfers. Elmer Nelson of General Rendering Co., and Frank Hansen of Monarch Leather Co. tied with low gross scores of 84.

Willkie at Chicago Yards

Wendell L. Willkie, Republican presidential candidate, in one of a series of addresses before groups of industrial workers in Chicago on September 13, spoke to a large gathering of yards employees at the Chicago Union Stockyards. A similar appearance was made by the candidate at the Denver yards several weeks ago.

Personalities and Events Of the Week

Visitors to New York from the Chicago plant of Wilson & Co. during the past week included Thomas E. Wilson, chairman of the board; W. H. Moore, tax department; H. A. Dormitzer, general superintendent's office; George A. Blair, general traffic manager, and Maury Hopkins, industrial relations department.

George N. Roberts, 65 years old, chairman of the board of Bemis Bros. Bag Co., St. Louis, died on September 12 at Newton, Mass. After serving for some time as manager of the firm's

Omaha plant, Mr. Roberts went to Boston as treasurer and vice president, attaining presidency of the concern in 1934.

Appointment of J. P. Laberge, head of the Quebec sales department of Canada Packers, Limited, as a director of the company has been announced by J. S. McLean, president. Mr. Laberge has been affiliated with the company 17 years.

G. F. Swift, vice chairman, and K. H. Clarke, vice president, Swift & Company, Chicago, were in New York last week.

Portland Provision Co., Portland, Ore., has added several new delivery trucks to its fleet.

The Meats division of the Greater Boston Annual Maintenance Appeal of The Salvation Army is again headed by Thomas H. Menten, district manager of New England for Swift & Company. His vice chairman is L. P. Estabrook, superintendent for the same territory. Both have headquarters at 25 Faneuil Hall Square, Boston. The group made a fine showing in 1939.

John C. May, 78, who has handled meats at the Washington Market, Buffalo, N. Y., for 54 years, received a cane recently from fellow merchants as a token of his status as the oldest active merchant at the market. The award also marked the eighty-first anniversary of the market.

Charles H. Seymour, 54, New Jersey representative of Armour and Company, died on September 7 following a heart attack at his home. He had been affiliated with Armour for a quarter of a century.

S. T. Numerich, head of the beef department at the North Portland, Ore., plant of Swift & Company, is the proud father of a son, born August 5. The boy has been named Edgar T.

"Never had a vacation in my life!" commented S. F. Dixon, president of the Dixon Packing Co., Houston, Tex., when questioned regarding his vacation plans by a representative of THE NATIONAL PROVISIONER.

American Beauty hams, produced by the E. Kahn's Sons Co., Cincinnati, will be used extensively in the cooking school to be staged in that city by a local newspaper. The company has participated consistently in food shows and similar events over a period of years.

Chicago Meat Packers and Wholesalers Association bowling league opened the season on Tuesday evening, September 10, at 1133 Milwaukee ave., with 24 teams of bowlers from the Fulton Market district. Max Rothschild has again been elected president of the league.

J. J. Cook, office manager, United Dressed Beef Co., is spending his vacation with his family at Shenorock, N. Y.

Quick work on the part of employees at the plant of the Tovrea Packing Co., Phoenix, Ariz., prevented possible heavy loss when fire broke out in a smokehouse unit on August 31. H. B. Davidson, office manager, estimated the loss

(Continued on page 34.)



KINGAN SHOWS RETAIL PROGRESS AT STATE FAIR

An authentic reproduction of a meat market of 50 years ago, complete even to a sign "Liver Given Away Free with Meat Orders," was a part of the Kingan & Co. exhibit at the 1940 Indiana state fair. Shown below is the modern market at which Kingan products were exhibited at the fair.



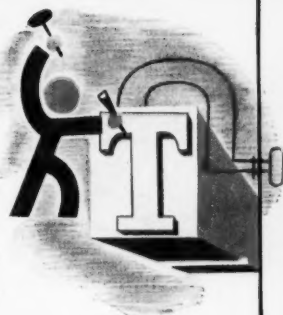


● **TYPOGRAPHY** • The trend in packaging design is toward simplicity, with increasing emphasis and reliance on type and hand-lettering. And containers done in this modern manner may well gain in good looks, attention-value, and sales-appeal, as Continental proves here.

Proper selection of type, skilful application of hand-lettering, is always a high point in

Continental container design. But it is only one point; on all essentials, such as construction for easy filling and shipping, and convenient usage, Continental's staff is experienced, able.

Perhaps we can suggest improvements in your package which will add to the sales-appeal of your product. At any rate it costs you nothing to learn how Continental's packaging service would approach your problems.



One of a Series Devoted to Packaging Ideas. Copyright 1940 by Continental Can Company, Inc.

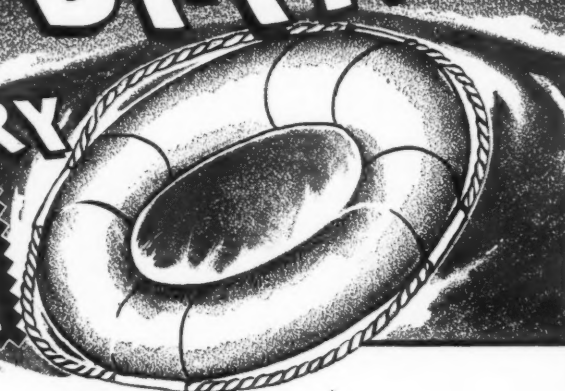
CONTINENTAL CAN COMPANY

NEW YORK • CHICAGO • SAN FRANCISCO • MONTREAL • TORONTO • HAVANA

RESCUED WITH A BY-PASS

A CASE STORY

**SOLVED
WITH
PREVENTIVE
MAINTENANCE**



"Man alive"—shouted the SUPERINTENDENT—"we just replaced that valve a short time ago!"



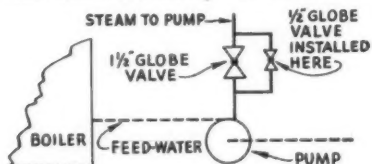
"But we can't let the pump run wild"—the PLANT ENGINEER tried to explain.



"Sure enough"—said the CRANE MAN—"but Preventive Maintenance will stop the source of trouble."

AN eastern plant was having endless trouble with a valve on the boiler feed pump. It was a steam-driven pump—controlled with a 1½-inch globe valve.

Under peak loads or in an emergency, this valve was ideal. But for normal feed-water needs it was much too large. Most of the time the steam was throttled so close that the disc and seat were barely "cracked." As



a result they soon became wire-drawn and the valve began to leak—a dangerous and wasteful condition.

Pulling the fire to make valve repairs was costly. A permanent remedy for the trouble had to be found. "Here is a case for Preventive Maintenance," said the Superintendent as he called in

D. N. G., the Crane Man, on the problem.

Preventive Maintenance counseled the installation of a ½-inch globe valve in a by-pass line around the present valve. With the large valve closed tight, the ½-inch valve, when fully open, would assure ample steam for normal pump operation. For emergency loads, the 1½-inch valve would be available—but rescued from severe throttling service.

Results: (1) The trouble was eliminated—permanently, easily. (2) Again Preventive Maintenance paid for itself many times over. (3) Another management knows that it can rely on Crane for sound advice and the right valves and fittings to solve every piping problem. Knows, too, that it's best to call the Crane Representative whether the trouble is big or little.

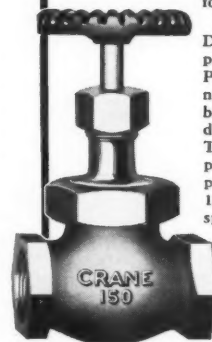
This case is based on an actual experience of a Crane Representative in our Syracuse Branch.

FINE FLOW CONTROL WITH CRANE BRASS PLUG DISC VALVES

In any service—steam, water, oil, gas—where valves must operate in partly open position or are frequently opened and closed, in every way these valves will give better performance than you would expect.

Crane plug-type disc construction assures accurate and easy regulation of flow, and a longer life of positive tightness. The wide seating surface and the perfect combination of alloys in the tapered disc and seat give unusual resistance to the damage of foreign matter and wire-drawing, to wear and galling. A sturdy brass body and careful engineering in every part make these valves extra fit for the toughest jobs.

Crane Brass Plug Disc Valves are the popular choice for Preventive Maintenance on sootblower, blow-off, boiler feed, drip and drain lines. They're made for pressures up to 350 pounds at 550°. For 150 pound lines, specify No. 14½P.



CRANE

CRANE CO., GENERAL OFFICES:
836 S. MICHIGAN AVE., CHICAGO
VALVES • FITTINGS • PIPE
PLUMBING • HEATING • PUMPS

NATION-WIDE SERVICE THROUGH BRANCHES AND WHOLESALE IN ALL MARKETS

PLANT OPERATIONS

Ideas for Operating Men

BUYING A SOOT BLOWER

By W. F. SCHAPHORST, M.E.

The following rule has been worked out for packers who might be interested in the subject of soot blowers. Application of the rule will determine the amount a packer can afford to invest in such a blower in order to show a reasonable return on his investment in the equipment.

Assuming a soot blower should pay 25 per cent on the investment, including interest, depreciation, and upkeep, the amount of money a packer can afford to spend for the device can be figured as follows:

Take the average temperature of the chimney gas in degrees Fahrenheit before installing the soot blower and from it subtract the temperature the soot blower manufacturer proposes to give as an average after installing the blower. Multiply this difference by 457. Divide the result into the heat value per pound of the fuel that is being used. Then multiply by the boiler efficiency in per cent before installing the soot blower. Add one to the result.

Divide that into the number of tons of fuel burned per year and call the result A. Multiply the number of boilers by 42 and call that B. Subtract B from A. Multiply by the cost of fuel in dollars per ton, and, lastly, multiply that result by 4. The answer is the investment in dollars that can be made in a soot blower.

For example, if annual fuel consumption in a given furnace is 10,000 tons of coal per year, heat value of coal is 12,000 B.t.u. per lb., boiler efficiency before installation of the cleaner is 70 per cent, temperature before installing the blower is 600 deg. F., and after installing an average of 550 deg. is promised (thus giving a temperature difference of 50 deg. F.), number of boilers

is one and the cost of the coal is \$5 per ton, substitution in the above rule will show that \$4,460 can be invested in a blower.

It is assumed in the above rule that 18 lbs. of air are used per pound of coal as fired, that there are six blower elements in an average installation, that the boiler is cleaned four times per day, that the boiler is cleaned and operated 300 days per year, and that the average rate of evaporation is 6 lbs. of steam per pound of coal burned.

BRINE DENSITY INDICATOR

The density of refrigerating brine must be maintained higher than is actually necessary in order to obviate any possibility of freezing in shell coolers and brine tanks. The operating engineer should test the brine frequently, especially where open brine systems are employed, to prevent shut-downs. Even in plants where this practice is followed, it is usually considered necessary to maintain the brine at a strength which will provide a reasonable margin of safety.

Brine used in open systems absorbs moisture from the air and from hot carcasses and product. Its volume is increasing and its specific gravity decreasing constantly. Each time brine traverses the length of an open spray deck it loses $\frac{1}{10}$ of 1 per cent in strength. Consequently, the need for a periodic, careful check on brine density is apparent.

An automatic brine density recorder is available and is finding increasing application in meat packing plants, not only because it provides a check on brine density, but also because it discourages waste of salt. It operates electrically.

is offered only during off-peak hours, the packer will have to install a storage heater if he elects to use electricity for water heating. Costs of electricity and other fuels for water heating are given in the table to be found at the end of this article.

Electricity, therefore, is expensive for water heating, compared with results with other fuels.

COMPARATIVE FUEL COSTS

FUEL	COST	UNIT	COST PER 1,000 B.T.U.	EFFICIENCY	OPERATING COST PER 1,000 B.T.U.
Electricity	1c	kw.h.	\$.292	100	\$.292
Gas	65c	1,000 cu. ft.	.081	40	.2025
Distillate	7c	gallon	.053	50	.106
Coal	\$12.00	ton	.046	55	.084

DEW POINT TEMPERATURES

Unit coolers are used for cooling and air conditioning many departments in the meat plant, including smoked meat hanging and wrapping rooms and summer sausage drying rooms. A unit may function satisfactorily for a long period, but suddenly become temperamental and fail to maintain the relative humidity desired. The moisture in the air of the room increases; meats do not dry properly; the inside of wrappers and packages become damp; water stands on the floor.

The operator may find no fault apparent after a careful check of the unit, and may be at a loss to account for the room conditions. However, the first step to take to solve the problem is to determine the temperature of the refrigerating brine or water. Dew point temperature of the apparatus is generally not known, and unless the use of a psychrometric chart is understood, and all conditions are checked, it is very easy to arrive at a wrong conclusion.

Room dew point may be defined as the temperature at which moisture vapor in the air of the room condenses. Dew point of the air of a room may be reduced by removing some of the moisture vapor from the air. This is done by lowering the temperature of the air, which, in the case of unit coolers, means lowering the temperature of the refrigerating brine or water through which the air is circulated before being discharged into the room.

It is good practice to maintain the temperature of the refrigerating brine or water at 5 degs. F. below the dew point temperature. Dew point temperature can be determined quickly by subtracting 20 from the room dry bulb temperature when the relative humidity of the room is 50 per cent, subtracting 15 from the dry bulb temperature when relative humidity is 60 per cent, subtracting 10 from the dry bulb temperature when the relative humidity is 70 per cent, and subtracting 5 from the dry bulb temperature when the relative humidity is 80 per cent.

The rule, in other words, is that for each 10 degs. increase in relative humidity above 50 per cent, 5 is subtracted from the dry bulb temperature. The difference is the percentage of relative humidity.

If the temperature of the refrigerating brine or water in a unit cooler increases above the dew point temperature, the air leaving the unit will be saturated for the prevailing room temperature and will give up moisture vapor to the air of the room. An increase in the relative humidity of the room air results. It is a good plan to shut off the refrigerating brine or water under such circumstances and to operate the unit dry until normal humidity conditions have been restored.

Watch the Classified Advertisements page for bargains in equipment.

PATAPAR PREVENTS THESE WRAPPER TROUBLES

Reg. U. S. Pat. Off.



LEAKS Your customers don't like leaky packages. And the way you can avoid leaks is to use Patapar wrappers. Patapar is insoluble. It is strong when wet. A good way to make customers happy.



GREASE SPOTS Many a wrapper has been ruined because of the way it absorbs grease. Messy stains appear on the outer surface. Weak spots develop. That's the time you need Patapar. It resists grease penetration . . . leaving a clean outside surface.



FUZZY FIBRES When women remove a wrapper and find fuzzy fibres or bits of paper sticking to the food—naturally they are annoyed.

Easy way to keep them happy is to use Patapar. It leaves no fuzzy fibres. Pulls away cleanly.



ODORS Delicate foods often acquire the odor or taste of the paper they are wrapped in. This won't happen if you use Patapar. It is odorless and tasteless.

HOMELY APPEARANCE

No food looks its best in a dull, off-color wrapper. The whiteness of Patapar has an irresistible appeal. And Patapar can be beautifully printed with inks that are color-fast and harmless to health.

If the wrapper you are now using is giving you any of these troubles, it's time to investigate Patapar Vegetable Parchment. Just tell us the type of wrapper in which you are interested and we'll gladly send samples.

Paterson Parchment Paper Company

Headquarters for Genuine Vegetable Parchment since 1885

Bristol, Pennsylvania

West Coast Plant: 340 Bryant Street, San Francisco, California

Branch Offices: 120 Broadway, New York, N.Y. • 111 W. Washington St., Chicago

Patapar Vegetable Parchment

Reg. U. S. Pat. Off.

Insoluble • Grease-Resisting • Odorless

REFRIGERATION *and Air Conditioning*

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 76

Compressor Overhaul

THIS is the second of two lessons on when and how to overhaul the ammonia compressor. The first was published in the September 7 issue of THE NATIONAL PROVISIONER.

Valves are examined for pits, cracks and cage tightness. Springs which have lost their tension, or are broken or worn, are replaced. Carbon and residue are cleaned from valve seats. Warped plate valves and broken cages are discarded; poppet valves are reground.

Small pieces of springs sometimes break off and may cause considerable damage to cylinder walls before being discharged with the exit gas. Valves are checked by pouring gasoline over them and if the gasoline does not leak through, the valves are tight. Suction valves should close with a snap when pressed down. Springs are inspected and if not clean are adjusted or renewed. The safety head must be tight for efficient results. It can be ground in.

Crosshead shoes on horizontal compressors have .002 in. clearance between top of shoe and slide. No sidewise motion is permitted. Tight spots on crank-pin bearings are scraped. Oil grooves are cleaned and their edges rounded.

Determining Clearances

Clearance between end of piston and cylinder head is gauged after pistons have been returned to the cylinders and cylinder head has been replaced. One-eighth inch lead wire is placed in cylinder at each end through open valve ports and compressor is then turned over and the wire flattened. Clearance is determined by measuring the thickness of the wire.

Clearance is 20 per cent less at crank end of a horizontal compressor than at head end to allow for expansion, and must be sufficient to prevent piston striking heads. One-sixteenth inch end

play in crank shaft is permissible for enclosed compressors, but more than this is taken up by thrust collar adjustment.

All new and rough bearings are scraped to a good fit with a scraper and lamp black; all bearings are oiled before being returned to machine. If piston pins are worn on the pressure side they are turned 180 degrees. Rod packing is damaged if run in too tight. New packing should be operated as loosely as possible with a little oil permitted to drip from it. When packing warms up, it is loosened a trifle and retested.

Rings are cut square, not spirally, and space is left between the ends for expansion. This prevents squeezing the rod. Spring lantern glands are effective with semi-metallic packing; they are large and fit around the shaft, but are not large enough to ride the shaft. Spring lanterns prevent squeezing the packing.

Compressors are protected by a high pressure relief valve and a connection into the suction line. A leaky pressure relief valve is wasteful and should be renewed and returned to the factory for repair.

All oil sludge and hard particles are wiped from the crankcase. The oil feed pump is inspected and should be repaired or replaced if it is in bad condition. The oil strainer is cleaned; if it is

broken it is replaced or soldered. Oil lines are blown out with steam or air. Belt drive should be tight and not slip. All openings and sight feed glasses are cleaned.

Suction scale traps protect wearing parts of compressor. They are dismantled and cleaned. Mud in water jackets is flushed out or scraped loose.

If an increase in compressor speed is desired, the manufacturer or someone thoroughly acquainted with these machines should be consulted. A permanent record should be kept of all overhauling and clearances, as well as the cost of the work.

Starting Up After Overhaul

The overhauling job should not be hurried. In starting up an overhauled compressor the operator should check all valves between compressor and condensers to see that they are open. Sometimes a relief valve fails to blow and dangerous pressures may be built up in cylinder and connecting piping. Operator should also make certain that water is running over the condensers, and he should watch head pressure gauge when starting.

Suction valves should be opened slowly, especially if the machine has been shut down for a long period. If discharge line suddenly becomes cold, liquid is returning with the gas. Suction should be throttled until the line warms; otherwise, the compressor may be wrecked. If there is slamming or pounding, suction should be throttled until noise ceases since it is an indication of a dangerous condition.

System should be pumped out thoroughly before opening any part of it for alterations or repairs. Ammonia joints should be broken carefully to see that the pressure is off and that the ammonia is out. Bolts should be loosened and the joint separated gradually. A joint under pressure should not be strained since the metal is cold and it might snap. If a joint continues to leak after being pulled up reasonably tight, the gasket should be renewed.

Safety Hints

The following precautions should be observed at all times:

Don't climb upon an ammonia compressor while it is running.

Don't adjust valve gears when a machine is operating.

Don't attempt to clean a flywheel in motion.

The floor around the compressor should be clean. There should be no rags, oil, rubbish, wrenches, packing or parts lying about.

Examine governor belt carefully when

37 LESSONS

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The first 37 lessons in The National Provisioner's School of Refrigeration are now available in book form. The volume is indexed to permit ready reference to the many points on any subject covered in the articles. The edition is limited. The price is \$1.50. Order your copy now.

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407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$1.50
for Volume 1, "Meat Plant Refrigeration."

Name _____

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City _____

engine is idle. Your life, and perhaps the lives of others, may be in danger if it fails.

Don't work on unsafe platforms.

Keep all tools sharp and in good repair. Many injuries are caused by wrenches slipping.

Don't leave tools on platforms, ladders or other elevated places.

Take no chances with ropes or chains; be certain they will handle the load. Make no lift until reasonably sure everything is safe. Make certain the hitch will not slip.

Keep clear of electric wires while working upon platforms.

Don't use a ladder with broken rungs or rails. Set it so that it will not slip; tie it if necessary.

Slipping causes many accidents. Use both hands when climbing a ladder. Pass up tools with a rope.

Don't play practical jokes or indulge in horseplay.

Keep oil and gasoline in safety cans.

Don't take chances.

Don't neglect an injury, however slight. Obtain first aid.

EDITOR'S NOTE.— Electric motor types will be discussed in Lesson 77.

Watch the Classified Advertisements page for bargains in equipment.

FINANCIAL NOTES

Quarterly dividends of 50c have been declared by Geo. A. Hormel & Co. on its common and preferred stock, payable October 15 to stockholders of record on September 28.

John Morrell & Co. has announced a quarterly dividend of 50c on its common stock, payable October 25 to stockholders of record on September 28.

First National Stores has declared a quarterly dividend of 62½c on common stock, payable October 1 to stockholders of record on September 14.

Rath Packing Co. has announced a dividend of 25c on its common stock, payable October 1 to all stockholders of record on September 20.

PERISHABLE FREIGHT HEARING

Replenishing service on packinghouse product and fresh meats, refrigeration charges from Illinois and Iowa to interstate points and handling of shipments in bond under government seal will be among the topics discussed at the next shippers' public hearing of the National Perishable Freight committee. The hearing will be held at Union Station bldg., Chicago, on October 1. Shippers wishing to present their views may appear before the committee or communicate with the chairman, J. J. Quinn, prior to October 1.

PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks during the week ended September 11:

	—Week ended Sept. 11—				Sept. 4
	Sales	High	Low	Close	Close
Anal. Leather...	300	1½	1½	1½	1½
Do. Pfd.
Amer. H. & L.	2,500	4½	4½	4½	4½
Do. Pfd.	100	27½	27½	27½	26½
Amer. Stores ...	300	12	12	12	12½
Armour Ill.	17,100	4½	4½	4½	4½
Do. Pr. Pfd.	1,800	42	42	42	43½
Do. Pfd.	64½
Do. Del. Pfd.	100	105	105	105	101½
Beecham Pack. ...	100	114	114	114	114
Behack, H. C.	2
Do. Pfd.	10	19½	19½	19½	19
Chick. Co. Oil. ...	200	10½	10½	10½	10½
Childs Co.	600	2½	2½	2½	2½
Cudahy Pack. ...	1,200	12½	12½	12½	11
Do. Pfd.	140	64½	64½	64½	65
First Nat. Stros.	300	41½	41½	41½	41½
Gen. Foods	4,100	40½	40	40	42
Do. Pfd.	100	116	116	116	116
Glidden Co.	2,300	13½	13½	13½	14½
Do. Pfd.	40
Gobel Co.	2,000	2½	2½	2½	2½
Gr. A. & P.	225	96½	96½	96½	95½
Do. Pfd.	25	126	126	126	125
Hormel, G. A.	200	30½	30½	30½	31
Hygrade Food ...	100	1½	1½	1½	1½
Kroger G. & B.	4,400	30½	30	30½	30½
Libby McNeill. ...	2,250	6½	6½	6½	6½
Mickelberry Co.	800	4½	4½	4½	4½
M. & H. Pfd.	110	6½	6½	6½	6½
Morrell & Co.	100	35	35	35	35
Nat. Tea	1,800	5½	5½	5½	5½
Proc. & Gamb.	2,000	63	62½	63	61
Do. Pfd.	130	117	117	117	115
Rath Pack.	38½
Safeway Stros. ...	3,800	43	43	43	45½
Do. 5% Pfd.	1,080	107½	107	107½	107
Stahl Meyer	1½
Swift & Co.	24,400	19	18½	19	18½
Do. Intl.	17,400	17½	17½	17½	18½
Trunz Pork	8½
U. S. Leather.	1,300	4½	4½	4½	4½
Do. A.	1,100	8½	8	8	8
Do. Pr. Pfd.	100	50½	50½	50½	48
United Stk. Yds. ...	500	1½	1½	1½	1½
Do. Pfd.	500	6¼	6¼	6¼	6½
Wesson Oil	900	16½	16½	16½	17½
Do. Pfd.	200	59½	59½	59½	59
Wilson & Co.	8,300	4½	4½	4½	4½
Do. Pfd.	600	55	55	55	56½



Refrigeration

OFFERS YOU

- Power Savings up to 34 per cent, using booster machines of the type illustrated.
- Greater capacities thru advanced design, higher speeds and larger sizes—now up to 17½" by 12", 4 cylinders.
- Utmost reliability — force-feed oiling, patented Flexo-Seal, perfected valves, honed cylinders.
- Bulletins and recommendations to meet your exact needs: write

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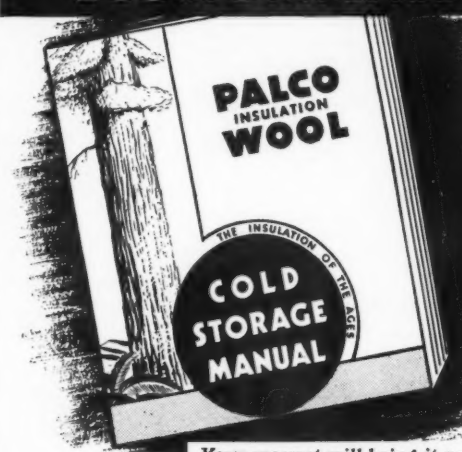
Frick 13½" by 9" Ammonia Booster Compressor at the Merchants Ice and C.S. Co., San Francisco, California.

Here's Helpful Information on

CONSERVING

LOW TEMPERATURES

ECONOMICALLY



PALCO INSULATION WOOL

THE INSULATION OF THE AGE


COLD STORAGE MANUAL

Your request will bring it promptly

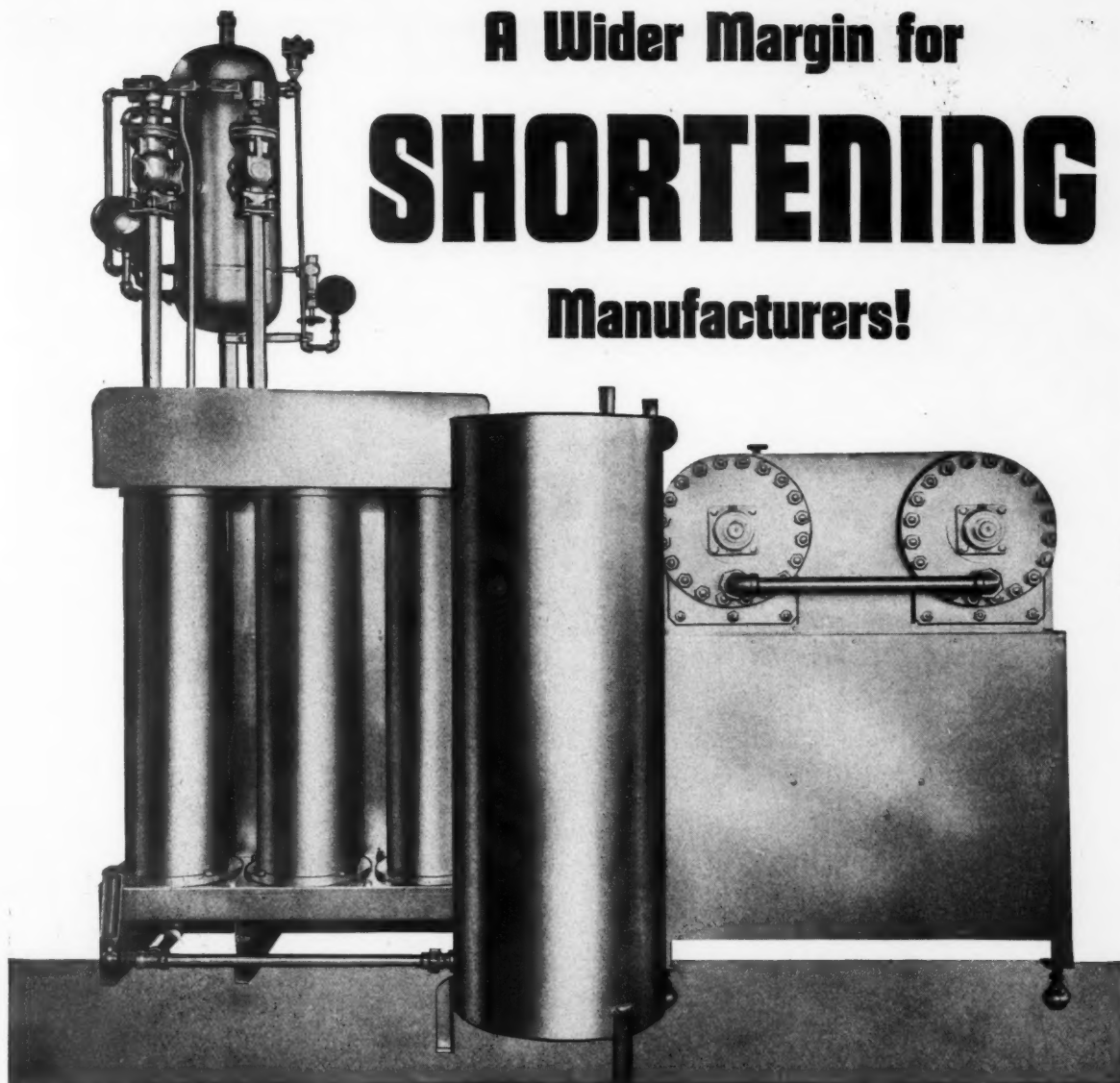
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FROM DURABLE REDWOOD BARK



A Wider Margin for **SHORTENING** Manufacturers!

THERE are two good reasons why the Votator has been adopted so rapidly by the vegetable-shortening industry.

First, the creamier, whiter, more uniform product made possible by the revolutionary Votator process. Second, the manufacturing *economies* of this continuous, closed-system method.

And now that the Votator is being manufactured in a 3-tube model that has 50% greater capacity, these manufacturing economies show up even more impressively. . . Shall we send you all the facts? Address:

VOGT PROCESSES

A Division of the Girdler Corporation, Incorporated
Louisville, Kentucky



"WHAT ... MORE PINS IN THE MAP ...?"

"Yes sir-ee, Harry,—and what's more I'm going to keep on sticking 'em in. We've been getting lots of new accounts lately and we're holding 'em."

"How do you account for that, Bill?"

"Well, six months ago we switched to Stange. They tailor-make our seasonings for us. They have the technical talent, laboratories and testing kitchen which we don't have. They call it 'Flavor Control' but I call it 'Customer Control'. Get the idea, Harry?"

WM. J.

Stange

*Soluble Seasonings • Peacock Brand Certified Food Colors
Branding Inks • Nitrite Tablets • Curing Tablets*

COMPANY, 2534-40 W. Monroe St., Chicago

923 E. Third St., Los Angeles 1250 Sansome St., San Francisco
In Canada: J. H. Stafford Co., Ltd., 21 Hayter St., Toronto, Ontario

Lard Holdings Decline 30 Million Pounds in August

PACKERS withdrew 30 million lbs. of lard from storage during August and stocks in the United States on September 1 totaled 272,887,000 lbs. compared with 303,208,000 lbs. on August 1 and the five-year average of 101,838,000 lbs. The first significant break in lard accumulations came in July after an all-time high tide of 306,774,000 lbs. was registered on July 1.

Total pork holdings dropped from 548,688,000 lbs. on August 1 to 418,015,000 lbs. on September 1, being approximately 131 million lbs. smaller. However, compared with the five-year average for September 1, stocks of pork were still high, the average for September 1 stocks being 361,881,000 lbs.

Frozen pork in storage declined from 217,910,000 lbs. to 141,422,000 lbs. during August. Frozen pork holdings were still 53 million lbs. above the five-year average for that date. S. P. pork stocks, cured and in cure, while below August 1 holdings, were approximately equal to the five-year average. Stocks of D. S. cured pork were slightly under the five-year average for September 1, and the amount of D. S. pork in cure was 5½ million lbs. above the average for that date.

There was little change in the amount of beef stocks, either cured or frozen, from August to September 1. There was a considerable increase in the volume of S. P. pork put in cure during the month. A total of 170,792,000 lbs. was placed in

cure against 143,139,000 lbs. during July, 1940, and 118,751,000 lbs. during August, 1939.

Storage stocks in the United States on September 1, as reported by the U. S. Department of Agriculture:

	Sept. 1, 1940, lbs.	Aug. 1, 1940, lbs.	5 yr. av. lbs.
Beef, frozen....	25,501,000	31,816,000	30,067,000
In cure.....	7,308,000	7,159,000	10,184,000
Cured.....	2,780,000	3,029,000	4,473,000
Pork, frozen....	141,422,000	217,910,000	88,328,000
D.S. in cure.....	42,417,000	52,874,000	36,973,000
D.S. cured....	34,541,000	41,266,000	35,243,000
S.P. in cure.....	123,702,000	143,675,000	127,693,000
S.P. cured....	75,933,000	92,963,000	73,644,000
Lamb and mutton, frozen....	3,214,000	3,342,000	2,122,000
Froz. and cured trimgs., etc....	66,944,000	77,251,000	59,821,000
Lard.....	272,887,000	303,208,000	101,838,000

Product placed in cure during:
Aug. 1940 Aug. 1939 5 yr. av.
Beef, frozen.... 14,801 13,350,000 18,121,000
Beef, put in cure..... 6,410,000 5,874,000 6,825,000
Pork, frozen.... 35,496,000 28,322,000 28,686,000
D. S. pork, put in cure..... 37,182,000 40,689,000 34,441,000
S. P. pork put in cure..... 170,792,000 143,139,000 118,751,000
Lamb & Mutton frozen..... 1,246,000 1,192,000 1,002,000

Total stocks of pork and lard on hand in the United States during the first eight months of 1940:

	All Pork lbs.	Lard lbs.
January 1.....	489,459,000	162,105,000
February 1.....	587,708,000	201,822,000
March 1.....	650,653,000	256,640,000
April 1.....	653,552,000	269,284,000
May 1.....	611,956,000	296,032,000
June 1.....	592,533,000	283,844,000
July 1.....	597,074,000	305,714,000
August 1.....	548,688,000	303,208,000
September 1.....	418,015,000	272,887,000

Stocks of pork and lard on hand in

the United States on September 1 for each of the past ten years were as follows:

	All Pork lbs.	Lard lbs.
1940.....	418,015,000	272,887,000
1939.....	548,688,000	303,208,000
1938.....	653,552,000	269,284,000
1937.....	650,653,000	256,640,000
1936.....	620,848,000	210,561,000
1935.....	525,249,000	167,135,000
1934.....	542,010,000	224,476,000
1933.....	736,701,000	100,577,000
1932.....	578,876,000	96,047,000
1931.....	595,063,000	88,868,000
1930.....	550,959,000	

JULY MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during July with comparisons (figures in millions of pounds):

	Beef	Veal	Lamb & Pork & Mutton million pounds	Lard**
1940				
July.....	421	51	53	106
June.....	305	45	82	694
May.....	418	49	57	676
April.....	409	45	57	623
March.....	377	42	55	690
February.....	377	38	56	742
January.....	431	44	67	959

	Beef	Veal	Lamb & Pork & Mutton million pounds	Lard**
1939	399	47	53	534
1938	397	47	55	437
Jan.-July				
1940.....	2,819	314	399	4,960
1939.....	2,666	314	393	4,018
1938.....	2,733	328	416	5,473

*Unrendered. **Rendered.

MEAT IMPORTS AT NEW YORK

Imports for the period August 29 to September 4, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef.....		5,400
—Canned roast beef.....		900
Canada—Fresh frozen pork cuts.....		1,875
—Fresh chilled pork cuts.....		8,107
—Smoked back bacon.....		1,937
—Smoked pork middles.....		37
—Smoked pork backs.....		500
Cuba—2,309 quarters fresh chilled beef.....		369,005
—Fresh frozen beef trimmings.....		1,071
—Fresh frozen veal cuts.....		5,003
England—Cooked sausage in tins.....		720
Paraguay—Beef extract in tins.....		3,858

CANADIAN WILTSHIRE EXPORTS

Volume of Wiltshire sides exported from Canada during August totaled 21,877,742 lbs. compared with 19,051,149 lbs., during July and 10,460,884 lbs. during June, 1940. Sides exported from Canada during the first eight months of 1940 totaled 136,838,096 lbs. The largest volume was in the 55@60-lb. weight range; exports in this range totaled 7,787,813 lbs. The second largest volume was in weights from 60@65 lb. and totaled 6,971,939 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on September 7, 1940:

	Week Sept. 7	Previous week	Same week '39
Cured meats, lbs. 15,937,000	20,106,000	16,406,000	
Fresh meats, lbs. 52,569,000	51,441,000	50,918,000	
Lard lbs. 4,921,000	6,013,000	7,340,000	

ALL AVERAGES CUT OUT BETTER, ESPECIALLY HEAVY HOGS

Cut-out results improved on all weights during the week, with heavy butchers showing the most improvement. Light weights again cut at a profit. Hog costs dropped from 35 to 47c per cwt. compared with last week's average costs. Product values declined somewhat, due chiefly to weakness in fresh pork cuts, which was particularly noticeable in loin prices.

Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
Regular hams.....	14.00	14.5	\$2.03	13.80	14.6	\$2.01	13.70	14.7
Picnics.....	5.60	10.8	.60	5.40	10.7	.58	5.30	10.4
Boston butts.....	4.00	15.4	.62	4.00	14.3	.57	4.00	12.8
Loins (blade in).....	9.80	18.5	1.81	9.60	17.5	1.68	9.50	15.0
Bellies, S. P.....	11.00	10.2	1.12	9.70	10.2	.90	8.00	9.5
Bellies, D. S.....	2.00	7.1	.14	4.00	7.0
Fat backs.....	1.00	4.6	.05	3.00	4.9	.15	4.00	5.4
Plates and jowls.....	2.50	4.2	.11	3.00	4.2	.13	3.40	4.2
Raw leaf.....	2.10	5.0	.11	2.20	5.0	.11	2.00	5.0
P. S. lard, rend. wt.....	12.40	5.2	.64	11.00	5.2	.57	10.30	5.2
Spareribs.....	1.60	11.1	.18	1.50	7.6	.11	1.50	5.4
Trimnings.....	3.00	9.2	.28	2.80	9.2	.26	2.80	9.2
Feet, tails, neckbones.....	2.0003	2.0003	2.00
Offal and miscellaneous.....2222
TOTAL YIELD AND VALUE.....	69.00	\$7.80	70.00	\$7.55	70.50
Cost of hogs per cwt.....	\$6.93	\$6.93
Condemnation loss.....0404
Handling and overhead.....6651
TOTAL COST PER CWT.....	\$7.63	\$7.48
ALIVE.....
TOTAL VALUE.....	7.80	7.13
Loss per cwt.....35
Loss per hog.....80
Profit per cwt.....17
Profit per hog.....34

CHICAGO PROVISION MARKETS

Provisions and Lard

CASH PRICES

Based on actual carlot trading Thursday,
September 12, 1940

REGULAR HAMS	
Green	*S.P.
8-10	13 1/2
10-12	13 1/2
12-14	14 1/2
14-16	14 1/2
10-16 range	14 1/2

BOILING HAMS	
Green	*S.P.
16-18	14 1/2 @ 14 1/2
18-20	15 1/2
20-22	15 1/2
16-20 range	14 1/2 @ 14 1/2
16-22 range	14 1/2 @ 14 1/2

SKINNED HAMS	
Green	*S.P.
10-12	15 1/2
12-14	15 1/2
14-16	16 1/2
16-18	15 1/2 @ 15 1/2
18-20	15 1/2
20-22	15 1/2
22-24	15 1/2
24-26	15 1/2
26-28	15 1/2
28-30	15 1/2
25/up, No. 2's inc.	11 @ 11 1/2

PICNICS	
Green	*S.P.
4-6	11 1/2
6-8	10 1/2
8-10	10 1/2 @ 10 1/2
10-12	10 1/2
12-14	10 1/2
8/up, No. 2's inc.	9 1/2
Short shank 1/2 @ 1/2 c over.	

BELLIES	
(Square cut seedless)	*D.C.
Green	
6-8	10 1/2
8-10	10 1/2
10-12	10 1/2
12-14	10 1/2
14-16	10 1/2 @ 10 1/2
16-18	10 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES	
18-20	9
20-25	8 1/2

D. S. BELLIES	
Clear	Rib
16-18	8 1/2 u
18-20	8 1/2
20-25	8
25-30	7 1/2
30-35	7 1/2
35-40	7 1/2
40-50	7 1/2

D. S. FAT BACKS	
6-8	5 1/2
8-10	5 1/2
10-12	6
12-14	6 1/2
14-16	7
16-18	7 1/2
18-20	7 1/2
20-25	7 1/2

OTHER D. S. MEATS	
Regular plates	6-8 6 1/2 u
Clean plates	4-6 5 1/2
D. S. Jowl butts	4 1/2
S. F. Jowls	4 1/2
Green square jowls	4 1/2
Green rough jowls	4 1/2 @ 4 1/2

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on
the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 7	5.00b	5.15a	5.37 1/2a
Monday, Sept. 9	4.82 1/2ax	5.15ax	5.37 1/2a
Tuesday, Sept. 10	4.85	5.15ax	5.37 1/2ax
Wednesday, Sept. 11	4.85a	5.15a	5.37 1/2b
Thursday, Sept. 12	4.85a	5.15ax	5.40
Friday, Sept. 13	4.80a	5.15ax	5.37 1/2a

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	7 1/2
Kettle rend., tierces, f.o.b. Chgo.	8 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	8 1/2
Neutral, tierces, f.o.b. Chicago	7 1/2
Shortening, tierces, c.a.f.	9 1/2

Havana, Cuba Lard Price

Wednesday, September 11, 1940	
Pure lard	10.35

FUTURE PRICES

SATURDAY, SEPTEMBER 7, 1940

	Open	High	Low	Close
LARD—				
Sept. ... 4.85	4.90	4.85	4.90b	
Oct. ... 4.97 1/2	4.97 1/2	4.95	4.97 1/2b	
Dec. ... 5.12 1/2	5.17 1/2	5.12 1/2	5.17 1/2	
Jan. ... 5.27 1/2	5.27 1/2	5.25	5.27 1/2	
Mar. ... 6.10	6.10	6.07 1/2	6.10b	
May ... 6.27 1/2	6.30	6.25	6.30b	

Sales: Sept., 3; Oct., 2; Dec., 7; Jan., 2; Mar., 1;
May, 3; total, 15 sales.

Open interest: Sept., 1; Oct., 866; Dec., 1,045;
Jan., 689; Mar., 33; May, 85; total, 2,719 lots.

CLEAR BELLIES—

Sept.	7.87 1/2b
Oct.	7.95b

MONDAY, SEPTEMBER 9, 1940

LARD—				
Sept. ... 4.77 1/2	4.77 1/2	4.72 1/2	4.72 1/2	
Oct. ... 4.85	4.85	4.82 1/2	4.82 1/2ax	
Dec. ... 5.10	5.10	5.02 1/2	5.02 1/2ax	
Jan. ... 5.20	5.20	5.12 1/2	5.12 1/2ax	
Mar. ... 5.92 1/2	5.92 1/2	5.92 1/2	5.92 1/2	
May ... 6.27 1/2	6.27 1/2	6.10	6.10ax	

Sales: Sept., 2; Oct., 22; Dec., 23; Jan., 17;
Mar., 5; May, 9; total, 23 sales.

Open interest: Sept., 2; Oct., 846; Dec., 1,043;
Jan., 694; Mar., 38; May, 89; total, 2,712 lots.

CLEAR BELLIES—

Sept.	7.85ax
Oct.	7.95ax

TUESDAY, SEPTEMBER 10, 1940.

LARD—				
Sept. ... 4.82 1/2	4.87 1/2	4.82 1/2	4.75b	
Oct. ... 5.05	5.07 1/2	5.05	5.07 1/2ax	
Jan. ... 5.15	5.17 1/2	5.12 1/2	5.17 1/2ax	
Mar. ... 5.95	5.95	5.95	5.95b	
May ... 6.12 1/2	6.12 1/2	6.12 1/2	6.12 1/2b	

Sales: Oct., 15; Dec., 9; Jan., 10; Mar., 2; total,
36 sales.

Open interest: Sept., 2; Oct., 831; Dec., 1,045;
Jan., 702; Mar., 37; May, 89; total, 2,706 lots.

CLEAR BELLIES—

Sept.	7.85ax
Oct.	7.95ax

WEDNESDAY, SEPTEMBER 11, 1940.

LARD—				
Sept. ... 4.85	4.95	4.85	4.87 1/2b	
Oct. ... 5.07 1/2	5.15	5.07 1/2	4.95ax	
Jan. ... 5.17 1/2	5.25	5.17 1/2	5.12 1/2	
Mar. ... 6.20	6.20	6.20	6.02 1/2b	
May ... 6.20	6.20	6.20	6.20	

Sales: Oct., 6; Dec., 16; Jan., 4; May, 2; total,
28 sales.

Open interest: Sept., 1; Oct., 885; Dec., 1,046;
Jan., 706; Mar., 38; May, 91; total, 2,707 lots.

CLEAR BELLIES—

Sept.	7.85ax
Oct.	7.95ax

THURSDAY, SEPTEMBER 12, 1940

LARD—				
Sept. ... 4.87 1/2	4.87 1/2	4.82 1/2	4.77 1/2ax	
Oct. ... 5.10	5.10	5.02 1/2	4.85	
Jan. ... 5.20	5.20	5.12 1/2	5.02 1/2b	
Mar. ... 6.07 1/2	6.12 1/2	6.07 1/2	5.12 1/2b	
May ... 6.12 1/2	6.12 1/2	6.12 1/2	5.92 1/2b	

Sales: Oct., 3; Dec., 7; Jan., 14; May, 5; total,
29 sales.

Open interest: Sept., 1; Oct., 824; Dec., 1,048;
Jan., 708; Mar., 38; May, 93; total, 2,712 lots.

CLEAR BELLIES—

Sept.	7.85ax
Oct.	7.95ax

FRIDAY, SEPTEMBER 13, 1940

LARD—				
Sept. ... 4.72 1/2	4.82 1/2	4.80	4.72 1/2	
Oct. ... 4.82 1/2	4.82 1/2	4.80	4.80ax	
Dec. ... 5.02 1/2	5.02 1/2	4.97 1/2	4.97 1/2	
Jan. ... 5.12 1/2	5.12 1/2	5.10	5.10ax	
Mar. ... 5.90	5.90	5.87 1/2	5.87 1/2ax	
May ... 6.10	6.10	6.05	6.05ax	

Sales: Oct., 3; Dec., 7; Jan., 14; May, 5; total,
29 sales.

Open interest: Sept., 1; Oct., 824; Dec., 1,048;
Jan., 708; Mar., 38; May, 93; total, 2,712 lots.

CLEAR BELLIES—

Sept.	7.72 1/2ax
Oct.	7.95ax

PRICES of lard and pork products turned downward this week with the weakness in hogs and the reactionary tendency in most commodities.

LARD.—Last weekend easiness in lard futures carried over into the new period and prices declined rather sharply on Monday under selling prompted by weakness in hogs and cotton oil. The nearby was held comparatively firm by small lot cash house buying in withdrawing hedges. Selling pressure lightened Tuesday and values held about steady; selling was mostly October liquidation. Hedge removals by cash houses aided the market.

There was a mild rally at midweek as speculative buying broadened somewhat. Realizing and larger packer selling checked the upturn. Lard futures worked lower Thursday as speculative selling for long account found less demand from cash sources. New investment buying failed to materialize. Some faltering in cash demand has led to trade selling and professionals have been inclined to press the market. Thursday's close was 7 1/2 points (September) to 15 points under the preceding Friday. Loose lard was at a premium over cash again this week.

Demand was fair at New York and the market was about steady. Prime western was quoted at 5.65@5.70c; middle western, 5.50@5.60c; New York City in tierces, 4 1/2@5c; tubs, 6@6 1/2c; refined continent, 6 1/4@6 1/2c; South America, 6 1/2@6 1/2c; South America, 6 1/2@6 1/2c; Brazil kegs, 6 1/2@6 1/2c, and shortening in carlots, 8 1/2c, smaller lots, 8 1/2c.

CARLOT TRADING.—Offerings of light and medium green regular hams exceeded interest in them and prices were off 1/2 @ 1/4c. Demand was limited for fresh green skinned hams and sharply lower prices failed to attract buyers; the light end was off 1 @ 1 1/4c while the heavies were down 1/4 @ 1/2c. Light S.P. skinned hams were also discounted. Picnics were mostly quiet with the 6/8 and 8 and up moving at successively lower prices; the list was down 1/2 @ 1/4c except for the 4/6, offered at 11 1/4c. Green seedless bellies opened fairly active and interest was well maintained with the medium weights down 1/4c; cured bellies were steady on inquiries and light offerings.

After a fair weekend movement D. S. bellies were quiet and steady; lower bids were rejected and the list was unchanged. Heavy D. S. fat backs and the 6/8 average were steady to firm this week; the market was generally quiet with some local and outside trade. Bids under the list were declined late in the week.

FRESH PORK.—Loins bore the brunt of slack demand and weakness in the hog market early this week. Fresh pork prices steadied a little near the early lows as the week wore on and quotations were more uniform. The

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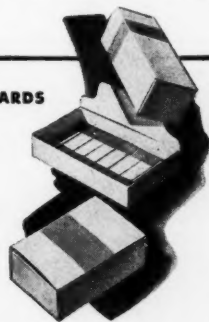
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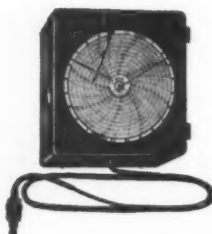
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INDUSTRIAL THERMOMETERS

8/10 loins were 19¼c, down 2¼c from last Friday, and the 16/22 were off 1¼c at 12¼c. Boston butts were uneven with the 4/6 quoted Thursday at 16¼c, down 1c on the week. Ribs were steady. Good demand brought higher prices for pork trimmings and fresh regulars advanced to 9¼c, up ¼c.

Personalities and Events

(Continued from page 22.)

at \$5,000, mostly in damaged product. It was fully covered by insurance. When city firemen arrived, Tovrea company firemen had the blaze almost checked.

Purchased by Swift & Company in 1928, the Interstate Packing Co., Winona, Minn., began operating under the Swift & Company name early this month. Previously, it had conducted operations under its old name. R. E. Leonard, general manager, will continue in his present capacity. The firm has handled approximately 3,000,000 head of livestock since being taken over by Swift.

Armour and Company received bids on September 7 for a new processing building, second step in a modernization program being carried out by the company at its Kansas City, Kas., property. Work started in June on a large beef unit in the center of the company's main building group. The processing plant will be a two-story, reinforced concrete structure, 150 by 200 ft., designed to bear two additional stories later.

City council of Uvalde, Tex., recently invited bids on the construction of a new city abattoir. Structure will be of hollow tile and concrete construction, measuring 25 by 40 ft. in size.

Pierce Packing Co., Billings, Mont., contemplates expenditure of approximately \$25,000 for improvements in the near future. In 1939 this company and the Midland Empire Packing Co. of Billings slaughtered a total of 69,562 cattle, calves, hogs and sheep.

Retail meat dealers from Wisconsin will convene at Racine on September 15 and 16 for the annual convention of the Wisconsin State Association of Retail Meat Dealers. Herman Koerble, Milwaukee, newly elected president of the national association, will be among those attending.

James Young, pork department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Co. while in New York last week.

Gideon A. Rucker, 64, beef sales representative for Armour and Company at the New Orleans, La., branch since 1924, died August 29 at Memphis, Tenn., following a long illness. He took leave from his work several months ago after suffering a cerebral hemorrhage. Mr. Rucker was an old-time employee of Morris & Co. and also served with Wilson & Co.

Schultz Sausage & Provision Co., Chicago, is building a one-story addition to its sausage and smoked meat plant. Rudolph Boehm is architect.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended September 11, 1940 per lb.	Cor. week, 1939 per lb.
Prime native steers—			
400-600	20½	18	@ 19
600-800	20½	17½	@ 18½
800-1000	20½	17½	@ 18½
Good native steers—			
400-600	19½ @ 20	17½	@ 18½
600-800	19½	17	@ 18
800-1000	19½ @ 19½	17	@ 18
Medium steers—			
400-600	18	17	@ 18
600-800	18	16½	@ 17½
800-1000	17½	16½	@ 17½
Heifers, good, 400-600	19	@ 19½	16½ @ 17½
Cows, 400-600	12	@ 12½	13 @ 14
Hind quarters, choice	25	22	@ 23
Fore quarters, choice	15½	14½	@ 15½

Beef Cuts

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	38	32
Steer loins, No. 2	35	30
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	45	37
Steer short loins, No. 2	38	34
Steer loin ends (hips)	33 1/2	28
Steer loin ends, No. 2	33	26
Cow loins	22	20
Cow short loins	22	20
Cow loin ends (hips)	21	20
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	25	24
Steer ribs, No. 2	23	22
Cow ribs, No. 2	13 1/2	13
Cow ribs, No. 3	13	12 1/2
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	20 1/2	20
Steer rounds, No. 2	20	19 1/2
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	17 1/2	16 1/2
Steer chuck, No. 2	17	16
Cow rounds	16	14
Cow chucks	14	14
Steer plates	9 1/2	9 1/2
Medium plates	9 1/2	9 1/2
Briskets No. 1	12 1/2	12 1/2
Cow navel ends	8 1/2	7 1/2
Steer navel ends	6 1/2	9
Fore shanks	9 1/2	8 1/2
Hind shanks	7	60
Strip loins, No. 1 bbl.	70	50
Strip loins, No. 2	48	35
Sirloin butts, No. 1	42	27
Sirloin butts, No. 2	26	70
Beef tenderloins, No. 1	70	65
Beef tenderloins, No. 2	65	65
Rump butts	18	17 1/2
Flank steaks	26	17 1/2
Shoulder clods	17	18
Hanging tenderloins	15	18
Insides, green, 5@8 lbs.	21	17 1/2
Outsides, green, 5@6 lbs.	19	17 1/2
Knuckles, green, 5@6 lbs.	20	17 1/2

Beef Products

Brains	7	6
Hearts	9	10
Tongues	18	18
Sweetbreads	14	14
Ox-tail	14	9
Fresh tripe, plain	10	10
Fresh tripe, H. C.	11 1/2	11 1/2
Livers	19	22
Kidneys	9	11

Veal

Choice carcass	20	18 @ 19
Good carcass	17 @ 19	16 @ 17
Good saddles	24	22 @ 23
Good racks	15	12 @ 13
Medium racks	13	

Veal Products

Brains, each	8	9
Sweetbreads	30	30
Calif livers	50	33

Lamb

Choice lambs	10	20
Medium lambs	17	17
Choice saddles	23	23
Medium saddles	21	21
Choice fores	18	16
Medium fores	14	15
Lamb fries	32	32
Lamb tongues	17	17
Lamb kidneys	15	15

Mutton

Heavy sheep	6	7
Light sheep	8	8
Heavy saddles	10	7
Light saddles	10	10
Heavy fores	5	5
Light fores	6	6
Mutton legs	12	10
Mutton loins	6	10
Mutton stew	4	6
Sheep tongues	11	13 1/2
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	20	22
Picnics	12 1/2	13
Skinned shoulders	13	14
Tenderloins	32	36
Spare ribs	13	14
Back fat	7 1/2	9
Boston butts	16	18
Boneless butts, cellar	19	24
trim, 2@4	8	8
Hocks	8	8
Tails	5	7
Neck bones	3	4
Slip bones	7	11
Blade bones	8	11
Pigs' feet	2 1/2	4
Kidneys, per lb.	4	9
Livers	8	8
Brains	7	9
Ears	4	5
Snouts	4	8
Heads	6	6 1/2
Chitterlings	5	

WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	18 1/2 @ 19
parchment paper	20 1/2 @ 21 1/2
Fancy skinned hams, 14@16 lbs.	15 1/2 @ 16 1/2
Standard reg. hams, 14@16 lbs., plain	15 1/2 @ 16 1/2
Picnics, 4@8 lbs., short shank, plain	14 @ 15
Picnics, 4@8 lbs., long shank, plain	14 @ 15
Fancy bacon, 6@8 lbs., plain	18 @ 18 1/2
Standard bacon, 6@8 lbs., plain	14 @ 15 1/2
No. 1 beef sets, smoked	37 @ 38
Insides, 5@12 lbs.	34 @ 35
Outsides, 5@12 lbs.	34 @ 35
Knuckles, 5@9 lbs.	34 @ 35
Cooked hams, choice, skin on, fattened	31 1/2
Cooked hams, choice, skinless, fattened	34 1/2
Cooked picnics, skin on, fattened	26
Cooked picnics, skinned, fattened	26 1/2

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	22.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

BARBELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	12.50
80-100 pieces	12.25
100-125 pieces	11.50
Clear plate pork, 25-35 pieces	12.00
Bean pork	12.00
Brisket pork	17.00
Plate beef	19.00
Extra plate beef	19.50

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	9 1/2 @ 9 1/2
Special lean pork trimmings 85%	14 @ 14 1/2
Extra lean pork trimmings 95%	16 @ 16 1/2
Pork cheek meat (trimmed)	10 1/2 @ 11
Pork hearts	8 @ 8 1/2
Pork livers	6 @ 6 1/2
Native boneless heavy	12 1/2 @ 12 1/2
Boneless chucks	12 1/2 @ 12 1/2
Shank meat	13 1/2
Beef trimmings	9 1/2 @ 9 1/2
Beef cheeks (trimmed)	9 1/2 @ 9 1/2
Sweetened canners, 350 lbs. and up	10 @ 10 1/2
Dressed canner cows, 400-450 lb.	10 @ 10 1/2
Dr. bologna bulls 600 lbs. and up	10 1/2 @ 10 1/2
Pork tongues, canner trim, fresh	6

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton	23 1/2
Country style sausage, fresh in link	18 1/2
Country style sausage, fresh in bulk	16 1/2
Country style sausage, smoked	23
Frankfurters, in sheep casings	23 1/2
Frankfurters, in hog casings	22
Skinless frankfurters	21 1/2
Bologna in beef middles, choice	17 1/2
Liver sausage in beef rounds	14 1/2
Liver sausage in hog bungs	16 1/2
Smoked liver sausage in hog bungs	21 1/2
Head cheese	14 1/2
New England luncheon specialty	22
Mixed luncheon specialty, choice	19 1/2
Tongue & blood	17
Blood sausage	17
Sausage	16
Polish sausage	22 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	37
Thuringer	20
Farmer	29
Holsteiner	29
B. C. salami, choice	33 1/2
Milano, salami, choice in hog bungs	32
B. C. salami, new condition	19
Frisses, choice, in hog middles	32
Genoa style salami, choice	39
Pepperoni	39
Mortadella, new conditions	19 1/2
Capicola	42
Italian style hams	31
Virginia hams	37

CURING MATERIALS

Nitrite of soda (Chgo. w'hee stock).	
in 425-lb. bbls., delivered	\$ 8.75
Saltpeper, less than ton lots f.o.b. N. Y.	7.50
Dbl. refined granulated	8.50
Small crystals	8.50
Medium crystals	8.50
Large crystals	8.50
Dbl. rid. gran. nitrate of soda	8.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.71
Standard gran., f.o.b. refiners (2%)	4.30
Packers' curing sugar, 250 lb. bags	4.00
f.o.b. Reserve, La., less 2%	3.64
Dextrose, in car lots, per cwt. (Cotton)	3.59
In paper bags	

SAUSAGE CASINGS

(P. O. B. Chicago.)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 150 pack	.16
Domestic rounds, 140 pack	.31
Export rounds, wide	.37
Export rounds, medium	.21
Export rounds, narrow	.30
No. 1 weasands	.06
No. 2 weasands	.04
No. 1 bungs	.12
No. 2 bungs	.08
Middles, regular	.45
Middles, select, wide, 2@2 1/2 in.	.45
Middles, select, extra, 2 1/2 in. & up	.70
Dried bladders	
12-15 in. wide, flat	.90
10-12 in. wide, flat	.75
8-10 in. wide, flat	.40
6-8 in. wide, flat	.25
Pork casings:	
Narrow, per 100 yds.	1.75
Narrow, special, per 100 yds.	1.50
Medium, regular	1.10
English, medium	1.00
Wide, per 100 yds.	.85
Extra wide, per 100 yds.	.60
Export bungs	.15
Large prime bungs	.12
Medium prime bungs	.06
Small prime bungs	.03 1/2
Middles, per set	.14

SPICES

(Basis Chicago, original bbls., bags or bales.)	
Whole Ground	
Allspice, prime	17
Resifted	18 1/2
Chili pepper	23
Powder	23
Cloves, Ambornia	28
Zanzibar	18
Ginger, Jamaica	13
African	7 1/2
Mace, Fancy Banda	61
East India	55
East & West India Blend	57
Mustard flour, fancy	26
No. 1	20
Nutmeg, fancy Banda	21
East India	15
East & West India Blend	17
Paprika, Spanish	46
Fancy Hungarian	48
No. 1 Hungarian	40 1/2
Pepper, Cayenne	37
Red No. 1	21
Black Malabar	9 1/2
Black Lampong	5 1/2
Pepper, white Singapore	9 1/2
Muntok	13
Packers	11 1/2

SEEDS AND HERBS

Ground	
Whole for Saus.	
Caraway seed	27
Celery seed, French	30
Cominos seed	19 1/2
Coriander Morocco bleached	7 1/2
Coriander Morocco natural No. 1	7
Mustard seed, fancy yellow	23
American	18
Marjoram French	44
Oregano	12
Sage, fancy Dalmatian	47
Dalmatian No. 1	43

(Continued on page 36.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, heavy.....	21 1/4	@22 1/4
Choice, native, light.....	21	@22
Native, common to fair.....	18	@19

Western Dressed Beef

Native steers, 600@800 lbs.....	18	@19
Native choice yearlings, 440@600 lbs.....	17	@18
Good to choice heifers.....	16	@17
Good to choice cows.....	14	@15
Common to fair cows.....	13	@14
Fresh bologna bulls.....	13	@14

BEEF CUTS

	Western	City
No. 1 ribs.....	23 @24	22 @24
No. 2 ribs.....	20 @21	21 @22
No. 3 ribs.....	19 @20	19 @20
No. 1 loins.....	32 @36	36 @40
No. 2 loins.....	28 @32	30 @35
No. 3 loins.....	20 @24	25 @29
No. 1 hind and ribs.....	20 @21	21 @24
No. 2 hind and ribs.....	18 @19	19 @21
No. 1 rounds.....	17 @17	17 @17
No. 2 rounds.....	16 @16	16 @16
No. 3 rounds.....	15 @15	15 @15
No. 1 chucks.....	15 @15	15 @15
No. 2 chucks.....	14 @14	14 @14
No. 3 chucks.....	13 @13	13 @13
City dressed bolognas.....	13 1/2	@14 1/2
Rolls, reg. 4@6 lbs. av.....	23	@20
Rolls, reg. 6@8 lbs. av.....	23	@25
Tenderloins, 4@6 lbs. av.....	50	@60
Tenderloins, 5@6 lbs. av.....	50	@60
Shoulder clods.....	16	@18

DRESSED VEAL

Good.....	17 1/4	@18 1/4
Medium.....	16 1/4	@17 1/4
Common.....	15 1/4	@16 1/4

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	20	@21
Genuine spring lambs, good to medium.....	19	@20
Genuine spring lambs, medium.....	18 1/4	@19
Sheep, good.....	9	@10
Sheep, medium.....	8	@9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	head on; leaf fat in.....	\$10.75 @10.87 1/2
Pigs, small lots (60-110 lbs.)	head on; leaf fat in.....	11.00 @12.00

FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs. av.....	18	@19
Shoulders, Western, 10@12 lbs. av.....	13	@14
Butts, regular, Western.....	17	@18
Hams, Western, fresh, 10@12 lbs. av.....	17	@18
Picnics, Western, fresh, 6@8 lbs. av.....	13	@14
Pork trimmings, extra lean.....	18	@19 1/4
Pork trimmings, regular, 50% lean.....	10 1/4	@11 1/4
Spareribs.....	10	@11

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	37
Cooked hams, choice, skinless, fattened.....	39

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	19	@19 1/4
Regular hams, 10@12 lbs. av.....	19	@19 1/4
Regular hams, 12@14 lbs. av.....	19	@19 1/4
Skinned hams, 10@12 lbs. av.....	20 1/4	@21 1/4
Skinned hams, 12@14 lbs. av.....	20 1/4	@21 1/4
Skinned hams, 16@18 lbs. av.....	19 1/4	@20 1/4
Skinned hams, 18@20 lbs. av.....	19	@20
Picnics, 4@6 lbs. av.....	15	@16
Picnics, 6@8 lbs. av.....	14 1/4	@15
Bacon, boneless, Western.....	18	@19
Bacon, boneless, city.....	17	@18
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	23	@24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c	a pound
Fresh steer tongues, 1 c. trimmed.....	28c	a pound
Sweetbreads, beef.....	25c	a pound
Sweetbreads, veal.....	60c	a pair
Beef kidneys.....	11c	a pound
Mutton kidneys.....	5c	each
Livers, beef.....	22c	a pound
Oxtails.....	14c	a pound
Beef hanging tenders.....	30c	a pound
Lamb fries.....	12c	a pair

BUTCHERS' FAT

Shop Fat.....	\$.50	per cwt.
Breast Fat.....	1.00	per cwt.
Edible Suet.....	2.00	per cwt.
Inedible Suet.....	1.50	per cwt.

GREEN CALFSKINS

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	14	2.25	2.65	2.70	3.25
Prime No. 2 veals.....	12	1.95	2.35	2.40	2.85
Buttermilk No. 1.....	9	1.75	2.15	2.20	...
Buttermilk No. 2.....	8	1.60	2.00	2.05	...
Branded gruby.....	7	.85	1.20	1.25	1.45
Number 3.....	7	.85	1.20	1.25	1.45

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on September 11, 1940:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$19.00@20.50			
500-600 lbs. ¹	19.00@20.50		\$20.50@22.00	\$21.00@22.00
600-700 lbs. ²	20.00@21.00	\$20.00@22.00	20.50@22.00	21.00@22.00
700-800 lbs. ³	20.00@21.00	20.00@22.00	20.50@22.00	21.00@22.00
STEER, Good:				
400-500 lbs. ¹	18.00@19.00			
500-600 lbs. ¹	18.00@19.00		18.50@20.00	19.50@20.50
600-700 lbs. ²	19.00@20.00	18.50@20.00	18.50@20.00	19.50@20.50
700-800 lbs. ³	19.00@20.00	18.50@20.00	18.50@20.00	19.50@20.50
STEER, Commercial:				
400-600 lbs. ¹	15.00@18.00		15.00@18.00	15.50@18.50
600-700 lbs. ²	15.50@18.50	15.50@18.50	15.50@18.50	15.50@18.50
STEER, Utility:				
400-600 lbs. ¹	13.00@15.00	14.00@15.50	13.00@15.00	14.00@15.50
COW (all weights):				
Commercial.....	13.00@15.00	14.00@15.50	14.50@15.50	
Utility.....	11.00@13.00	13.00@14.00	13.00@14.00	13.00@14.00
Cutter.....	10.00@11.00	12.00@13.00	12.00@13.00	12.00@13.00
Canner.....	9.25@10.00			
Fresh Veal and Calf:³				
VEAL, Choice:				
80-130 lbs.....	18.00@19.00	18.00@20.00	18.00@20.00	17.00@18.00
130-170 lbs.....	16.00@18.00	16.00@18.00	16.00@19.00	
VEAL, Good:				
50-80 lbs.....	15.50@17.00	16.50@18.50	15.00@17.00	16.00@17.00
80-130 lbs.....	16.00@18.00	16.00@18.00	15.00@18.00	15.00@18.00
130-170 lbs.....	14.00@16.00	14.00@16.00	13.00@16.00	
VEAL, Medium:				
50-80 lbs.....	14.50@15.50	14.50@16.50	13.00@15.50	15.00@16.00
80-130 lbs.....	15.00@16.00	14.00@16.00	13.00@16.00	14.00@15.00
130-170 lbs.....	13.00@14.00	12.50@14.00	12.00@14.00	13.00@14.00
VEAL, Common:				
All weights.....	12.00@13.00	12.50@14.00	11.00@13.00	12.00@14.00
Fresh Lamb and Mutton:				
SPRING LAMB:				
LAMB, Choice:				
30-40 lbs.....	19.00@20.00	20.00@21.00	19.00@20.00	20.00@21.00
40-45 lbs.....	19.00@20.00	20.00@21.00	19.00@20.00	20.00@21.00
45-50 lbs.....	19.00@20.00	19.50@20.50	18.50@19.50	19.00@20.00
50-60 lbs.....	18.00@19.00			
LAMB, Good:				
30-40 lbs.....	17.00@19.00	19.00@20.00	18.00@19.00	18.00@19.00
40-45 lbs.....	17.00@19.00	19.00@20.00	18.00@19.00	19.00@20.00
45-50 lbs.....	16.50@18.50	18.50@19.50	17.50@18.50	18.00@19.00
LAMB, Medium:				
All weights.....	15.00@17.00	16.50@18.50	15.00@17.00	17.00@18.00
LAMB, Common:				
All weights.....	13.00@15.00	14.50@16.50	14.00@15.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	8.00@ 9.00	9.00@10.00	8.50@ 9.50	
Medium.....	7.00@ 8.00	8.00@ 9.00	7.50@ 8.50	
Common.....	6.00@ 7.00	7.00@ 8.00	6.50@ 7.50	
Fresh Pork Cuts:⁴				
LOINS, No. 1 (Boneless Incl.):				
8-10 lbs.....	20.00@21.00	20.00@21.50	17.00@19.00	17.00@20.00
10-12 lbs.....	19.00@20.00	20.00@21.50	17.00@19.00	17.00@20.00
12-15 lbs.....	17.50@18.50	18.50@19.50	16.00@17.50	16.50@18.00
16-22 lbs.....	12.50@14.00			14.00@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.....	12.50@13.50		13.00@14.00	
BUTTS, Boston Style:				
4-8 lbs.....	16.00@17.00		17.00@18.00	16.00@17.00
SPARE RIBS:				
Half Sheets.....	13.00@13.50			
TRIMMINGS:				
Regular.....	8.50@ 9.00			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lbs. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, calf, lamb and mutton prices apply to straight and calculated carcass bases.

RAISE CORN CROP ESTIMATE

The 1940 corn crop was estimated by the U. S. Department of Agriculture at 2,297,186,000 bu., as of September 1, compared with the 1939 crop of 2,619,137,000 bu. The August 1 estimate had been 2,248,246,000 bu., or 49,000,000 bu. under the latest forecast. Late July

and early August rains and the break in the heat wave over much of the Corn Belt west of the Mississippi river resulted in improved prospects, which more than offset losses in the East. Indicated production on September 1 was about 12 per cent, or 322,000,000 bu. under the 1939 crop.

Tallow, Greases Maintain Firm Tone; Trade Quieter

Extra remains at 3 $\frac{3}{4}$ c in New York, with 1,000,000 lbs. believed sold—Offerings scant, but producers resist rising tendency—Greases quiet but firm—By-products slightly easier.

TALLOW.—The tallow market at New York was very steady the past week, at unchanged prices for extra of 3 $\frac{3}{4}$ c, with indications that 1,000,000 lbs. or more had changed hands. Important factors were in the market buying, and were lifting offerings as made from producers. The demands were such that the market was kept cleared of offerings at the above level to such an extent that some were inclined to hold for improvement in prices. Steadier to firm allied markets had some influence upon sentiment, but for the time being, consumers were not inclined to climb further price-wise for supplies.

At New York, edible was quoted at 3 $\frac{3}{4}$ @4c; extra, 3 $\frac{3}{4}$ c, and special, 3 $\frac{3}{4}$ c.

The tallow market at Chicago this week receded a little from previous levels, influenced by weaker surrounding markets and an apparent determination by buying interests to sit tight in anticipation of lower prices. At mid-week, some indications developed that a considerable volume of trade might materialize, but the market was quiet on Thursday following the easiness in lard, with buyers in a waiting position. Good prime tallow was at that time salable at 3 $\frac{3}{4}$ c, outside point, for September-October delivery. On Wednesday, several tanks of edible tallow sold at 4 $\frac{1}{4}$ c, f.o.b. shipping point, equal to 4 $\frac{3}{4}$ c Chicago basis. Special tallow was quoted at 3 $\frac{3}{4}$ c at Chicago, ranging to 3 $\frac{3}{4}$ c for better productions. On Tuesday, a large consumer had advanced bids for prime $\frac{1}{4}$ c to 3 $\frac{3}{4}$ c, Cincinnati only, for October delivery. Thursday's tallow quotations at Chicago were:

Edible tallow	4 $\frac{1}{4}$ @4 $\frac{1}{4}$
Fancy tallow	3 $\frac{3}{4}$ @3 $\frac{3}{4}$
Prime packers	3 $\frac{3}{4}$ @3 $\frac{3}{4}$
Special tallow	3 $\frac{3}{4}$ @3 $\frac{3}{4}$
No. 1 tallow	3 $\frac{3}{4}$ @3 $\frac{3}{4}$

STEARINE.—Offerings of stearine at New York continued scanty and the market was firm. Buyers were bidding 5 $\frac{1}{4}$ c, with sellers asking 6c. A car was reported sold from the west to Norfolk at 5 $\frac{1}{4}$ c.

At Chicago, the market was up $\frac{1}{4}$ c or more on the week. Prime was quoted at 5 $\frac{1}{2}$ @5 $\frac{3}{4}$ c.

OLEO OILS.—Demand was limited and the market steady at New York. Extra was quoted at 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c; prime, 6@6 $\frac{1}{2}$ c, and lower grades, 5 $\frac{1}{4}$ @6c.

At Chicago, the market was quiet and steady. Extra was quoted at 7c.

GREASE OIL.—Demand was fair and the market up $\frac{1}{4}$ @ $\frac{1}{4}$ c at New York on the week. No. 1 was quoted at 6 $\frac{1}{4}$ c; No.

2, 6 $\frac{1}{2}$ c; extra, 7 $\frac{1}{4}$ c; extra No. 1, 7c; winter strained, 7 $\frac{1}{2}$ c; prime burning, 8 $\frac{1}{4}$ c and prime inedible, 7 $\frac{3}{4}$ c.

Grease oil quotations at Chicago were as follows: No. 1, 6 $\frac{1}{4}$ c; No. 2, 6 $\frac{1}{4}$ c; extra, 6 $\frac{1}{4}$ c; extra No. 1, 6 $\frac{1}{4}$ c; extra winter strained, 7c; special No. 1, 6 $\frac{1}{4}$ c; prime burning, 7 $\frac{3}{4}$ c; and prime inedible, 7 $\frac{1}{4}$ c. Acidless tallow oil was 6 $\frac{1}{4}$ c.

NEATSFOOT OIL.—Demand was better and the market firmer at New York. Cold test was quoted at 15 $\frac{1}{4}$ c; extra, 7 $\frac{1}{4}$ c, extra No. 1, 7c; prime, 7 $\frac{1}{2}$ c; and pure, 10 $\frac{1}{2}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, 15 $\frac{1}{4}$ c; extra, 6 $\frac{1}{4}$ c; No. 1, 6 $\frac{1}{4}$ c; prime, 7c, and pure, 10 $\frac{1}{4}$ c.

GREASES.—A rather quiet but firm market featured greases at New York the past week. This was due to scarcity of offerings rather than to lack of demand. Moderate quantities of yellow and house changed hands at 3 $\frac{1}{2}$ c, up $\frac{1}{4}$ c from the previous sales, but consumer and producers ideas were somewhat apart. There were indications that fairly good quantities could be moved around these levels if producers loosened up on offerings. Tallow and other allied markets were steady to firmer.

At New York, choice white was quoted at 3 $\frac{3}{4}$ @3 $\frac{3}{4}$ c; yellow and house, 3 $\frac{3}{4}$ @3 $\frac{1}{2}$ c, and brown, 3@3 $\frac{1}{4}$ c.

Paralleling the action in tallow, the Chicago grease market took on an easier tone this week. A lowering lard market toward the end of the week was a major factor in the decline. Despite the softened market, however, the volume of business in greases remained moderate, the lowering of buyers' ideas failing to uncover any sizeable demand. At first of week, with offerings more liberal, couple tanks white grease sold at 3 $\frac{3}{4}$ c, Chicago, and the product was offered at that figure. Tank of good yellow grease sold same day at 3 $\frac{3}{4}$ c, Chicago, while a sale of renderer's brown grease was reported at 2 $\frac{1}{2}$ c, Chicago. There were further sales of white grease at 3 $\frac{3}{4}$ c throughout the week, and the product was offered at that level on Thursday at Chicago. Grease quotations at Chicago on Thursday were:

Choice white grease	3 $\frac{3}{4}$
A-white grease	3 $\frac{3}{4}$
B-white grease	3 $\frac{1}{2}$
Yellow grease, 10-15 f.f.a.	3 $\frac{3}{4}$ @3 $\frac{3}{4}$
Yellow grease, 16-20 f.f.a.	3 $\frac{3}{4}$
Brown grease	2 $\frac{1}{2}$ @3 $\frac{1}{4}$

GELATINE IMPORTS & EXPORTS

Edible gelatine imported into the United States during July, 1940, totaled 26,136 lbs. valued at \$6,373. Of this amount 26,096 lbs. came from Belgium. Gelatine exported totaled 135,143 lbs., valued at \$47,635.

BY-PRODUCTS MARKETS

Chicago, September 12, 1940

Although the by-products market remained at substantially unchanged levels this week, trade was quiet and an easier tendency developed toward the end of the week.

Blood

A few sales of blood were reported in indicated range, at last week's levels. Market was quieter.

	Unit
	Ammonia
Unground	\$2.65@2.75

Digester Feed Tankage Materials

Nominal situation prevails in this market. Last sales of 11@12 $\frac{1}{2}$ tankage were in the 2.75@2.85 range.

Unground, 11 to 12% ammonia	\$2.75@2.85
Unground, 6 to 10%, choice quality	3.00@3.25
Liquid stick	1.50@1.75

Packhouse Feeds

A draggy market developed in packhouse feeds following much recent activity, but prices remained firm.

	Carlots, Per ton
60% digester tankage	\$45.00
50% meat and bone scraps	45.00
Blood-meal	55.00
Special steam bone-meal	45.00

Bone Meals (Fertilizer Grades)

Nominal market, at last week's levels, on bone meals.

	Per ton
Steam, ground, 3 & 50	\$30.00@32.50
Steam, ground, 2 & 26	30.00@32.50

Fertilizer Materials

Fertilizer material market inactive and unchanged.

	Per ton
High grade tankage, ground	@ 2.50 & 10c
10@11% ammonia	@ 22.50
Bone tankage, unground, per ton	20.00@22.50
Hoof meal	2.25@ 2.35

Dry Rendered Tankage

Cracklings lowered slightly. A small volume of business reported at these levels, but market very quiet.

	Per ton
Hard pressed and expeller unground, up to 48% protein (low test)	62 $\frac{1}{2}$
above 48% protein (high test)	55@57 $\frac{1}{2}$
Soft pressed pork, ac. grease and quality, ton	37.50
Soft pressed beef, ac. grease and quality, ton	32.50@35.00

Gelatine and Glue Stocks

Market continues quiet and steady.

	Per ton
Calf trimmings	\$ 25.00
Sinews, pizzles	18.00
Cattle jaws, skulls and knuckles	30.00@32.50
Hide trimmings	13.00@14.00
Pig skin scraps and trim, per lb.	4 $\frac{1}{4}$ @ 5c

Bones and Hoofs

Bones and hoofs remain steady at previous prices.

	Per ton
Round shins, heavy	\$ 50.00
light	47.50@50.00
Flat shins, heavy	42.50@45.00
light	40.00
Blades, buttocks, shoulders & thighs ..	37.50@40.00
Hoofs, white	55.00
Hoofs, house run, unassorted	25.00
Junk bones	22.00@24.00

Animal Hair

Animal hair quiet and unchanged.

Winter coil dried, per ton	\$30.00@35.00
Summer coil dried, per ton	22.50@25.00
Winter processed, black, lb.	6 $\frac{1}{4}$ @ 7c
Winter processed, gray, lb.	5 $\frac{1}{4}$ @ 6c
Summer processed, gray, lb.	3 @ 3 $\frac{1}{4}$ c
Cattle switches	2 @ 3 $\frac{1}{4}$ c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.10 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
September shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.30
in 100-lb. bags.....	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.40 & 10c
Feeding tankage, unground, 10-12% ammonia, 18% B. P. L. bulk.....	2.40 & 10c
Phosphates	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50
Dry Rendered Tankage	
50/55% protein, unground.....	52½c
60% protein, unground.....	52½c

EASTERN FERTILIZER MARKETS

New York, September 12, 1940

The local market was quiet during the past week and several cars of tankage were sold at \$2.40 & 10c, with the market pretty well cleaned up. Sellers were holding New York blood at \$2.50, but the best bids were about \$2.35.

Cracklings sold at New York at 52½c and additional offerings were available at this figure. Additional sales of fish scrap were made at \$3.10 & 10c, f. o. b. Chesapeake Bay points.

CHICAGO COTTON OIL

Monday, Sept. 9.—Close: B.P.S. Sept. 5.53; Oct. 5.52; Dec. 5.60; Jan. 5.64; Mar. 5.69; May 5.74; all ax.

Tuesday, Sept. 10.—Close: B.P.S. Sept. 5.50; Oct. 5.50; Dec. 5.59; Jan. 5.62; Mar. 5.69; May 5.74; all ax.

Wednesday, Sept. 11.—Close: B.P.S. Sept. 5.50; Oct. 5.50; Dec. 5.59; Jan. 5.62; Mar. 5.69; May 5.74; all ax. Cash close 5.45 nom.

Thursday, Sept. 12.—Close: B.P.S. Sept. 5.50 ax; Oct. 5.50 ax; Dec. 5.58 ax; Jan. 5.60 ax; Mar. 5.68; May 5.73 ax. Cash close 5.50 n.

Friday, Sept. 13.—Close: B. P. S. Sept. 5.44; Oct. 5.45; Dec. 5.53; Jan. 5.56; Mar. 5.62; May 5.70, all asked. Cash cottonseed oil 5.45n.

ANIMAL FAT EXPORTS

Exports of animal fats and oils during July, 1940, and their value, were:

Quantity, lbs.	Value
Oleo oil.....	126,632 \$ 9,045
Oleo stock.....	1,000 90
Oleo stearine.....	5,500 535
Oleomargarine.....	202,579 17,765
Cooking fats, not lard.....	233,304 22,360
Lard.....	28,238,574 1,765,914
Tallow, edible.....	6,074 380
Tallow, inedible.....	120,504 5,390
Other fats and greases.....	287,351 22,210
Grease stearine.....	189,946 12,797
Neatsfoot oil.....	7,821 1,020
Oleic acid.....	237,099 16,563
Stearic acid.....	200,242 20,151

Cotton Oil Advance Broken by Forecast of Larger Crop

Futures react 50 points from recent highs as government crop estimate is raised—Soybean and coconut oils quiet and steady.

NEW YORK cottonseed oil futures, after rising 60 to 65 points from the season's lows during the past three weeks, fell 50 points from the best levels as a result of a material increase in the government cotton crop estimate. This brought some increase in pressure from new seed and crude. March oil, after reaching 6.18c, reacted to 5.70c.

Liquidation developed in fair volume and the locals pressed the decline. They were aided by less active cash oil demand and a reactionary trend in allied and other markets. The trade bought September and October oil persistently, but sold March oil on the way down and on subsequent bulges. September oil continued to display relative steadiness, narrowing to 17 points under March as tenders failed to appear. Although consumers are believed to be long on September oil, refiners may not make deliveries until very late in the month. The larger cotton and corn crop estimates were offset by the forecast of a smaller soybean crop.

New buying power was attracted to the market on the decline, partly in the belief that the bombing of England might bring improved demand for lard and edible oils. Reports indicated that Great Britain had refused navicerts on oils and fats to Switzerland and elsewhere on the Continent.

The U. S. Department of Agriculture forecast production of cottonseed at 5,671,000 tons compared with 5,260,000 tons in 1939 and a 10-year average of 6,023,000 tons. This would mean a possible 1940-41 crush of 3,200,000 bbls. of cottonseed oil. Some believe that production might reach 3,500,000 bbls. A crop of 3,250,000 bbls., with the carry-over of 1,352,000 bbls., would give seasonal supplies of 4,600,000 bbls.

COCONUT OIL.—The market was quiet and about steady. Sellers of bulk oil indicated they might do 2½c, New York. Pacific coast bulk was quoted at 2½@2½c. Copra was firm at \$1.50.

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	4½@4½
White deodorized, in bbls, f.o.b. Chgo.....	6 @6½
Yellow, deodorized.....	6 @6½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	1½@1½
Soybean oil, f.o.b. mills, in tanks.....	3½@4½
Corn oil, in tanks, f.o.b. mills.....	5½@6½
Coconut oil, sellers' tanks, f.o.b. coast.....	2½@2½
Refined coconut, bbls., f.o.b. Chicago.....	7½@8

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	14½
White animal fat.....	11½
Water churned pastry.....	12
Milk churned pastry.....	13
White "nut" type.....	8
Vegetable type.....	7½

CORN OIL.—Trade was quiet. Only a scattered car here or there passed at 5¼c, mills.

SOYBEAN OIL.—The market was rather quiet but steady. Last sales of old crop were at 4½c, Decatur basis, and new crop at 3½c for January-March. Resellers sold some oil at these levels. On new crop oil, smaller mills were asking 3½c and larger mills 4c.

PALM OIL.—The market at New York was dull and steady. Sumatra for shipment was quoted at 1¼c and Nigre, 2¼c.

OLIVE OIL FOOTS.—The market was dull and steady at New York. Tanks were quoted 8¼@8½c.

PEANUT OIL.—The market was quiet and steady with October-December quoted at 5½c@5½c, f.o.b. mills.

COTTONSEED OIL.—Valley crude was quoted Wednesday at 4½c bid, 4½c asked; Southeast 4½c nominal; Texas, 4½@4½c nominal at common points; Dallas, 4½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, SEPTEMBER 6, 1940

Sales	—Range—		—Closing—	
	High	Low	Bid	Asked
September.....	580	570	577	581
October.....	578	575	576	577
November.....	578	575	578	nom
December.....	589	583	585	trad
January.....	589	589	587	589
February.....	590	590	590	nom
March.....	601	594	595	596
April.....	599	599	599	nom

Sales 127 contracts.

SATURDAY, SEPTEMBER 7, 1940

September.....	575	570	570	575
October.....	575	570	569	571
November.....	572	572	572	nom
December.....	580	580	578	580
January.....	580	580	580	trad
February.....	584	584	584	nom
March.....	594	590	588	590
April.....	592	592	592	nom

Sales 42 contracts.

MONDAY, SEPTEMBER 9, 1940

September.....	565	558	551	556
October.....	562	550	550	552
November.....	558	553	553	nom
December.....	571	560	560	561
January.....	574	570	562	565
February.....	568	568	566	nom
March.....	588	570	571	trad
April.....	575	575	575	nom

Sales 160 contracts.

TUESDAY, SEPTEMBER 10, 1940

September.....	557	555	559	563
October.....	555	549	554	trad
November.....	556	556	556	bid
December.....	565	560	564	trad
January.....	568	565	565	567
February.....	568	568	568	nom
March.....	576	570	574	trad
April.....	578	578	578	nom

Sales 134 contracts.

WEDNESDAY, SEPTEMBER 11, 1940

September.....	565	563	561	564
October.....	559	555	556	557
November.....	567	567	567	bid
December.....	572	570	570	571
January.....	574	574	574	nom
February.....	576	576	576	579
March.....	583	583	583	nom
April.....	583	583	583	nom

Sales 146 contracts.

THURSDAY, SEPTEMBER 12, 1940

September.....	553	553	553	bid
October.....	559	550	552	bid
December.....	564	561	562	bid
January.....	566	562	565	bid
March.....	580	571	575	bid

(See page 41 for later markets.)



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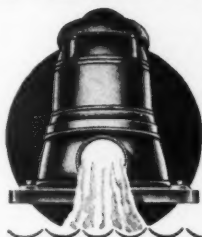
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HIDES AND SKINS

Market generally strong with 1/2c advance paid on packer hides at Chicago
—Native steers up cent at New York
—Packer heavy calf sold 1c up and bid—Kips up 1/2c.

Chicago

PACKER HIDES.—Another half-cent advance was paid this week on somewhat limited sales in the packer hide market, around 35,000 branded steers and cow descriptions being involved, all of Aug.-Sept. take-off. Native steers are nominally around a cent higher, without sales to define values; an advance of a cent was paid on natives in the New York market.

Hide futures sagged off during the week, under the influence of weak security markets occasioned by European war news, and are 5@13 points under last Friday. The spot market, however, ignored the action of the futures and trade appeared to be limited by light offerings. Packers are undoubtedly very closely sold up at most points and buyers who require the better quality summer hides have little time remaining to fill their orders.

No sales of native steers have been reported in the Chgo. market since the trading previous week at 11 1/2c but the eastern market moved up a full cent this week on sales of Sept. natives at 13c. The Association sold 1,000 Aug.-Sept. extreme light native steers at 12 1/2c; offerings scarce.

Sales of 3,000 butt branded steers were reported at 11c; 4,400 Colorados were confirmed at 10 1/2c, and about 3,700 more reported to have sold later same basis. One packer sold 1,000 heavy Texas steers at 11c; 1,900 light Texas steers moved at 10c; extreme light Texas steers would probably bring a premium over branded cows, if offered, and are quoted 10 1/2@11c nom.

Early in the week, 1,000 heavy native cows sold steady at 11 1/2c for July-Aug. and 11 1/4c for June, and 1,000 Aug.-Sept. sold at 11 1/2c also; later, 1,700 heavy cows moved at 12c. The Association sold 2,000 light native cows early at 11 1/2c, in line with the final 1/4c advance paid late last week; packers sold 1,000 northern light cows early at 11 1/2c, another 1/4c up, and 2,000 River points at 12c; one lot of 1,300 special cure Chgo. light cows moved at 12c, these usually bringing 1/4c premium. The Association sold 1,000 branded cows early at 10c, steady; later packers sold 6,000 branded cows at 10 1/2c.

Bids of 8 1/4c are in the market for native bulls and it is intimated in one direction that some sold that basis, but 8 1/2c is now asked. Branded bulls quotable a cent less.

Total federal inspected cattle slaughter during Aug. was 842,129 head, compared with 821,795 in July and 822,908 in Aug. 1939; calf slaughter during

Aug. was 431,611 head, as against 457,347 during July and 414,387 in Aug. 1939.

Final estimate of July production of shoes at 33,467,857 pairs showed an increase of 19.9 per cent over June, and a decrease of only 2.2 percent from July 1939.

Withdrawals from Exchange warehouses during first eleven days of Sept. totalled 29,445 hides, as against 27,328 during same period of August.

OUTSIDE SMALL PACKER HIDES.

—Sales of outside small packer all-weight natives around 48 lb. avge. were reported early at 10c, selected, Chgo. freight basis, for natives, with brands 1/2c less. Sellers have firmed in their ideas and usually ask 10 1/2c for moderately heavy average hides, while there is inquiry for light stock and good hides around 44 lb. avge. are salable at 10 1/2c.

PACIFIC COAST.—At the opening of the week, Vernon packers sold approximately 15,000 July-Aug. hides at 8 1/2c, flat, for steers and cows, f.o.b. Los Angeles; 1,200 more moved at 8 1/2c, and 2,500 at 8.55. Bid of 8 1/2c reported declined later.

FOREIGN WET SALTED HIDES.

There was a little further trading at the end of last week when buyers in the States entered the South American market to the extent of 2,500 reject cows at a price equal to 8 1/2c, c.i.f. New York; Japan also bought 1,000 standard frigorifico cows at 10c and 1,000 frigorifico light steers also at 10c; 1,000 reject cows sold at 9 1/4c. This week, 18,000 reject steers sold equal to 9 1/4c, or 1/4c advance. Last reported trade on standard steers was at 62 pesos or 9 1/2c but market nominally higher at present.

COUNTRY HIDES.—There is a little trade being reported in the country market, sometimes of a quiet nature. Offerings of desirable stock are none too plentiful and firmly held, collectors being in no hurry to move hides in the face of the present firmness of the packer market, since some of their holdings were accumulated earlier at higher prices. A car of untrimmed all-weights around 48 lb. avge. was reported at 8 1/4c, flat; stock around 43/44 lb. avge. reported salable at 8 1/2c flat. Heavy steers and cows have been accumulating and quoted around 7 1/2c nom., flat, trimmed. Buff weights are firmly held at 9 1/4c, or better, for trimmed hides. Trimmed extremes are quoted 11@11 1/4c, selected. Bulls listed around 5 1/2c. Glues quoted 6 1/2@7c. All-weight branded hides usually quoted 7 1/2@7 3/4c flat.

CALFSKINS.—The market shows further strength on packer calfskins and an advance of a cent was paid on the heavy end. One packer sold 4,000 Aug.-Sept. and another 8,000 Sept. northern heavy calfskins, 9 1/2/15 lb., at 24 1/2c; further business this basis declined. Bid of 23c, a similar advance,

was later declined for River point heavies, asking 23 1/2c. Inquiry has been most active on the heavy end. Lights, under 9 1/2 lb., last sold at 17c but will undoubtedly move higher on next sales.

Chicago city 8/10 lb. calfskins sold at 15c late last week and a car moved this basis early this week; car of 10/15 lb. sold at 18 1/2c and this figure was bid; while reports that 19c was paid early on the heavy end lacked confirmation, some feel it is now obtainable. Straight countries quoted 12@12 1/2c flat. Bid of \$1.05 in market for Chgo. city light calf and deacons and one car reported to have sold this basis.

KIPSKINS.—An advance of 1 1/2c was obtained on packer kips at the end of last week when one packer moved balance of unsold Aug. skins; 2,000 Aug. northern native kips sold at 19 1/2c; 1,800 northern over-weights moved at 18 1/2c, and 1,500 southern over-weights at 17 1/2c. Brands quoted nominally around 16c. Bid of 19c later declined for northern natives, asking 21c.

LATER.—Packer sold 7,000 Aug.-Sept. northern native kips at 20c and 1,000 southern at 19c or 1/2c up.

The market on Chicago city kipskins is quoted around 17 1/2@18c nom., in the absence of offerings; accumulation is slow. Straight countries quotable 11 1/2@12c flat.

Bid of 65c has been declined for packer Aug. regular slunks, asking 75c.

HORSEHIDES.—The market is called steady to firm on horsehides. City renderers, with manes and tails, reported salable at \$5.10@5.20, selected, f.o.b. nearby sections; ordinary trimmed renderers quoted \$4.80@4.90, del'd Chgo.; mixed city and country lots \$4.35@4.50, Chgo.

SHEEPSKINS.—Dry pelts steady at 20@21c per lb., del'd Chgo., for full wools. Market continues fully steady on small sales of packer shearlings, with No. 1's quoted \$1.25@1.30, some ranging 5c higher, No. 2's at 85@90c, and No. 3's 45@50c; trading is limited by present light production. Buyers of outside small packer shearlings figure these at one-half to two-thirds packer values, according to lot. There is a little more interest in pickled skins and market quoted around \$4.75 per doz., with this figure reported paid. Packer wool pelts are stronger and sales by outside independent packers reported at \$1.80@1.85 per cwt. live basis; earlier sales reported in another direction at \$1.70@1.75 per cwt. live weight basis.

New York

PACKER HIDES.—The New York market registered an advance of a full cent on successive sales of native steers; one car Sept. natives sold at the opening of the week at 12 1/2c, another car the following day at 12 3/4c, and two cars sold in another direction mid-week at 13c. Car Baltimore native steers also sold at 13c. Branded steers are sold up to end of Aug. and quotable nominally on basis of western market.

CALFSKINS.—Some trading is necessary to define values in the eastern

calfskins market; trade has been limited since the recent advances in the West. Collector 4-5's are quoted nominally around \$1.00, 5-7's \$1.20@1.25; the only trade reported was the sale of 4,000 collector 7-9's at \$1.90; 9-12's quoted \$3.10@3.20 nom. Some action awaited on packer calf.

NEW YORK HIDE FUTURES

Monday, Sept. 9.—Close: Sept. 9.37 n; Dec. 9.46@9.47; Mar. 9.61@9.65; June 9.77 n; Sept. (1941) 9.92 n; 113 lots; 26@29 lower.

Tuesday, Sept. 10.—Close: Sept. 9.71 @9.77; Dec. 9.80@9.83; Mar. 9.94@9.98; June 10.09 n; Sept. (1941) 10.23 n; 128 lots; 31@34 higher.

Wednesday, Sept. 11.—Close: Sept. 9.60 n; Dec. 9.64@9.68; Mar. 9.80; June 9.94 n; Sept. (1941) 10.07 n; 174 lots; 11@16 lower.

Thursday, Sept. 12.—Close: Sept. 9.55 n; Dec. 9.65; Mar. 9.76@9.83; June 9.91 n; Sept. (1941) 10.05 n; 129 lots; 1 higher & 4 lower.

Friday, Sept. 13.—Close: Sept. 9.40; Dec. 9.46@9.48; Mar. 9.60@9.64; June 9.75 n; Sept. (1941) 9.89 n; 145 lots.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Department of Agriculture, Agricultural Marketing Service during July:

	July, 1940 lbs.	June, 1940 lbs.	July, 1939 lbs.
Fresh and frozen—			
Beef	53,631,179	51,835,413	45,965,803
Veal	574,236	692,820	447,964
Calf	23,635	23,726	
Lamb	1,796,516	1,462,061	
Mutton and yearling	245,432	258,622	1,919,198
Pork	771,510	633,180	323,735
Cured—			
Beef	138,443	128,143	220,992
Pork	920,067	817,623	3,320,303
Sausage	555,838	539,508	3,285,418
Other meats and lard	444,889	339,789	242,778
Total	59,101,745	56,630,875	55,726,191

CANS FOR ARMY RATION

Numerous inquiries have been made regarding the size of cans used by packers in the production of the U. S. Army's type "C" field ration. The last contracts called for 300x407 size cans. However, Major R. A. Isker, officer in charge of the research laboratory at the Chicago Quartermaster depot, has indicated that a smaller size can is to be used in future contracts. The new size can being considered will be approximately 300x308, as stated in the September 7 issue of THE NATIONAL PROVISIONER.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to September 13, 1940: To the United Kingdom, 124,565 quarters; to the Continent, none. A week ago, to the United Kingdom, 53,263 quarters; to Continent, none.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Hog products were quiet and barely steady in latter part of week, awaiting European developments. Cash lard trade was more moderate.

Cottonseed Oil

Cotton oil was quiet and easy, buyers holding off, awaiting foreign developments. Southeast crude 4% @ 4% c lb.; Valley, 4½ @ 4% c lb.; Texas, 4.30 @ 4.40 c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 5.44@5.49; Oct. 5.45@5.46; Dec. 5.56 sales; Jan. 5.58@5.59; Feb. 5.61n; Mar. 5.67@5.68; Nov. 5.45b; 105 lots; closing steady.

Tallow

New York extra tallow, 3% c lb.

Stearine

Stearine was quoted 5% @ 6c lb.

Friday's Lard Markets

New York, Sept. 13, 1940.—Prices are for export. Lard, prime western, 5.50 @ 5.60c; middle western, 5.40@5.50c; city, 5c; refined continent, 6% @ 6½c; South American, 6½ @ 6% c; Brazil kegs, 6% @ 6% c; shortening 8½c.

HIDES AND SKINS IMPORTS AND EXPORTS

Hides and skins imported into the United States during July, 1940, both by quantity and value, are reported by the U. S. Department of Commerce:

IMPORTS		
	Pounds	Value
Cattle hides, dry.....	422,754	\$53,628
wet.....	13,882,255	1,050,102
Kipskins, dry.....	399,476	47,379
wet.....	1,454,329	146,222
Calfskins, dry.....	83,135	18,104
wet.....	170,654	23,909
Sheep and lamb skins		
dry and green & woolled.....	1,125,022	223,205
pickled, fleshers, skivers.....	3,651,579	645,089
Sheep and lamb slats, dry.....	422,535	93,638
Buffalo hides, dry and wet.....	206,249	20,997
Indian buffalo hides,		
dry and wet.....	222,356	53,075
Horse, colt and ass skins		
dry.....	58,422	5,163
wet.....	647,720	45,939
Goat and kid skins, dry.....	5,141,769	1,182,877
wet.....	153,295	27,577
Kangaroo and wallaby.....	66,685	39,165
Deer and elk skins.....	201,298	53,703
Reptile skins (pieces).....	180,977	58,902
Shark skins.....	66,904	8,767
Seal skins, not fur.....	252,037	31,638
Other hides and skins		
(pieces).....	143,138	154,870
EXPORTS		
	Pieces	lbs. Value
Cattle hides.....	12,582	627,250 \$64,028
Calfskins.....	11,195	90,734 26,017
Goat and sheep skins.....	80,199	20,461
Other hides and skins.....	60,203	8,784

MEAT AND LARD EXPORTS

Exports through port of New York during week ended September 13 totaled 280,000 lbs. of lard.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 13, 1940, with comparisons:

PACKER HIDES		Week ended Sept. 13	Prev. week	Cor. week, 1939
Hvy. nat.	12	@ 13n	11½ @ 12	15 @ 16
Hvy. Tex.			@ 10½	@ 15
Hvy. butt brand'd		@ 11	@ 10½	@ 15
Hvy. Col.		@ 11	@ 10½	@ 15
Ex-light Tex.		@ 10½	@ 10	@ 14½
Brnd'd cows.	10½	@ 10½	@ 10	@ 14½
Hvy. nat.		@ 12	@ 11½	@ 15
Lt. nat. cows.	11½	@ 12	@ 11½	@ 15
Nat. bulls.	8½	@ 8½	@ 8	@ 11½
Brnd'd bulls.	7½	@ 7½	@ 7	@ 10½
Calfskins	18	@ 24½	17 @ 23½	24 @ 25
Kips, nat.	19	@ 19½	19 @ 21n	20 @ 21½
Kips, ov-wt.	18	@ 18½	18 @ 20n	19 @ 20½
Kips, brand'd.	18n	@ 18n	15½ @ 17n	17 @ 18½
Slunks, reg.	55	@ 55	@ 55n	80 @ 1.00n
Slunks, hrls.	45	@ 45	@ 45	@ 50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	10½ @ 10½	10 @ 10½	13½ @ 14
Branded	9½ @ 10½	9½ @ 10	13 @ 13½
Nat. bulls.	7 @ 7½	8½ @ 7	9½ @ 10
Brnd'd bulls.	6½ @ 6½	6½ @ 6	9 @ 9½
Calfskins	15 @ 19	13½ @ 18½	19½ @ 22n
Kips	17½ @ 18n	17 @ 17½n	18½ @ 19n
Slunks, reg.	50 @ 60n	50n	75 @ 90n
Slunks, hrls.	40n	40n	40 @ 45

COUNTRY HIDES

Hvy. steers.	7½n	7 @ 7½	9½ @ 10
Hvy. cows.	7½n	7 @ 7½	9½ @ 10
Butts	9	8½ @ 9	12½ @ 13
Extremes	11	10½ @ 11	14 @ 14½
Bulls	5½	@ 5½	9 @ 9½
Calfskins	12	11½ @ 12	14 @ 15
Kipskins	11½ @ 12	11 @ 11½	13½ @ 14
Horsehides	4.35 @ 5.20	4.25 @ 5.20	3.50 @ 4.50

SHEEPSKINS

Phr. shearings.	1.25 @ 1.35	1.25 @ 1.30	1.00 @ 1.25
Dry pelts	20 @ 21	20 @ 21	18 @ 20

TALLOW FUTURE TRADING

Monday, Sept. 9.—Close: Sept. 3.65 b; Dec. 3.75@4.00.

Tuesday, Sept. 10.—Close: Old—All options 3.70n. New—Sept. 3.65 b; Oct. 3.70 b; Dec. 3.75@4.00; Jan. 3.75@3.99; no sales.

Wednesday, Sept. 11.—Close: New—Sept. 3.66 b; Dec. 3.77@3.79; no sales.

Thursday, Sept. 12.—Close: New—Sept. 3.66@3.80; Dec. 3.77@3.99.

Friday, Sept. 13.—Close: Old—All options, 3.70n; no sales; New—Sept. 3.66@3.80; Oct. 3.72@3.90; Nov. 3.73 @ 3.92; Dec. 3.77@3.99; Jan. 3.77@4.01; Feb. 3.78@4.03; no sales.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 7, 1940, were 3,418,000 lbs.; previous week 3,638,000 lbs.; same week last year 1,712,000 lbs.; Jan. 1 to date, 166,263,000 lbs.; same period last year, 165,661,000 lbs.

Shipments of hides from Chicago for week ended September 7, 1940, were 5,509,000 lbs.; previous week 4,281,000 lbs.; same week last year 3,441,000 lbs.; Jan. 1 to date, 185,219,000 lbs.; same period last year, 165,377,000 lbs.



HAM BOILING EQUIPMENT for modern packers

Nirosla

Ham Boiler Adelmann Ham Boilers are

manufactured in four foreign countries, as well as the United States, and exported to many more. This world-wide acceptance is not mere coincidence, but rather the consequence of proven, satisfactory results.

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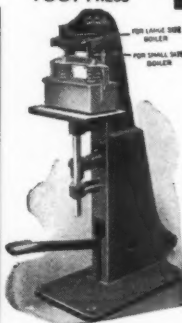
Office and Factory—Port Chester, N. Y.

CHICAGO OFFICE:

332 S. MICHIGAN AVE.

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representative: C. A. Pemberton & Co., Ltd. 189 Church St., Toronto

FOOT PRESS



Stedman 2-STAGE HAMMER MILLS



for REDUCING PACKING HOUSE BY-PRODUCTS

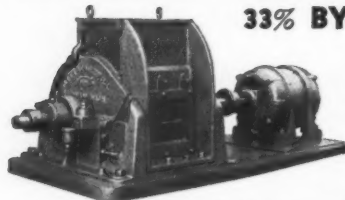
Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 302.

Builders of Dependable Machinery Since 1834

STEDMAN'S FOUNDRY & MACHINE WORKS

504 INDIANA AVE., AURORA, INDIANA, U. S. A.

COOKING TIME REDUCED 33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING
COSTS

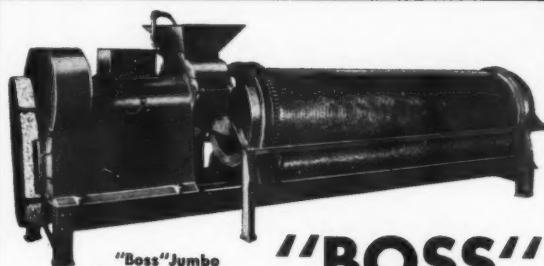
Reduces fat, bones, carcasses, etc., to uniform fineness. Ground prod-

uct readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854

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"Boss" Jumbo
Hasher and Washer

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JUMBO OFFAL HASHER AND WASHER IN COMBINATION

Hashing of materials to reduce them to uniform size for efficient, complete disintegration in the cooker is a very essential part of the rendering process.

Washing, too, is of utmost importance for removing all foreign, detrimental elements from the materials.

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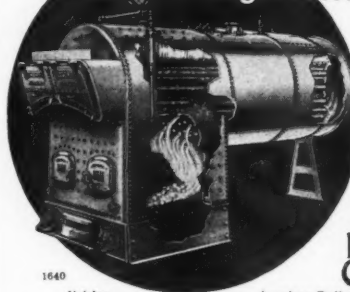
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KEWANEE FIREBOX BOILERS

Extra Strength... for Heavy Duty



Wherever heavy duty demands extra strength... Kewanee Steel riveted boilers are preferred. For the known strength assured by **Steel + Rivets**, supplemented by extra stout stays and braces in the boiler shell, mean many added years of service.

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Kewanee, Illinois

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BEMIS LARD PRESS CLOTHS

Duck press cloths ideally suited for lard and oleomargarine presses or filters. Cut to measure and hemmed. Pre-shrunk or unshrunk material. Send for free sample.



BEMIS BRO. BAG CO.

ST. LOUIS • BROOKLYN

CASING IMPORTS AND EXPORTS

Foreign trade in casings during July:

IMPORTS		
	Sheep, lamb and goat, lbs.	Other, lbs.
Canada	3,485	213,248
Argentina	32,915	153,692
Brazil	90,242
Chile	5,127	2,700
Uruguay	12,903	17,797
British India	27,373	90,579
China	19,976
Iraq	122,570
Iran	14,907
Syria	19,625
Other Asia	7,530
Australia	106,890
New Zealand	196,520
Egypt	3,861
Algeria	19,625
Morocco	46,269
Other	4,711
Total	714,384	568,258
Value	\$708,136	\$57,498

EXPORTS		
	Hog, lbs.	Beef, lbs.
Portugal	99,870
Spain	345,497
United Kingdom	725,562	5,050
Canada	2,894
Newfoundland and Labrador	3,000
Cuba	10,380
Argentina	2,562
Venezuela	3,554
Australia	123,595	8,580
New Zealand	31,272
Union of So. Africa	32,657	3,012
Mozambique	3,500
Other	217	407
Total	919,803	478,252
Value	\$491,656	\$36,900

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand September 1, 1940, compared with the 1939 stocks and the five-year average:

	Sept. 1, 1940	Sept. 1, 1939	5-yr. av. 1935-39
	M lbs.	M lbs.	M lbs.
Butter, creamery	134,476	172,825	155,585
Butter, packing stock	54	88	405
Cheese, American	125,121	103,594	103,944
Cheese, Swiss	5,247	6,201	5,437
Cheese, brick & Munster	1,459	1,486	1,187
Cheese, Limburger	1,285	1,761	1,159
Cheese, all other varieties	15,005	11,977	10,535
Eggs, shell, cases	7,238	6,598	7,062
Eggs, frozen	145,822	135,928	128,481
Eggs, frozen, case equivalent	4,166	3,864	3,671
Total case equivalent both shell & frozen	11,404	10,482	10,738

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand September 1, 1940, compared with the same date in 1939:

	Sept. 1, 1940	Sept. 1, 1939	5-yr. av. 1935-39
	M lbs.	M lbs.	M lbs.
Broilers	6,227	8,835	9,501
Fryers	2,536	2,520	2,491
Roasters	3,364	4,883	4,115
Poultry	19,822	12,276	10,073
Turkeys	21,116	9,904	9,002
Ducks	11,015	10,389	8,228
Miscellaneous	12,325	14,023	12,979
Unclassified poultry	5,732
Total	82,137	62,870	56,389

* Carried under "Miscellaneous Poultry" previous to January 1, 1940.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of September 7, totaled 1,270,000 lbs.; greases, 80,000 lbs.

1940 MARGARINE TAXES

Taxes paid on oleomargarine during the fiscal year ended June 30, 1940 and 1939, according to a report by the U. S. Bureau of Internal Revenue, were as follows: Taxes paid on colored margarine during the year amounted to \$30,758.77 compared with \$38,657.40 during 1939, a decrease of \$7,898.63. Taxes paid on uncolored margarine during 1940 totaled \$759,463.51 against \$822,417.67 in 1939, a decrease of \$62,954.16. Special taxes (dealer licenses, etc.) paid during the 12 months ended June 30, 1940, amounted to \$1,223,377.75 compared with \$1,349,310.98 in the like period in 1939, a decrease of \$125,933.23. This represents a 9 per cent decrease as compared with the same period in 1939.

MOTOR TRUCK MEAT RATES

The Interstate Commerce Commission has modified its order in MC 22, New England motor carrier rates, to permit rate changes affecting meats, packinghouse products, poultry and many other products. Rates under the modified order become effective on or before October 16, 1940.

The commission has also instituted an investigation of common carrier truck rates on meats and packinghouse products from Denver to Boise, Pocatello and Twin Falls, Ida. The proceeding has been consolidated with I. and S. No. 4820, meats and packinghouse products, from Denver, Col., to points located in Idaho.

For LOW COST Sliced Bacon Packaging...



A compact, well arranged sliced bacon operation—Nes-hoff, Inc., Salem, Va. High speed, end tower EXACT WEIGHT Scales insure accurate weights.

EXACT WEIGHT Scales for sliced bacon operations are more than just scales . . . much more. Combined with reliable slicers and good bench layout they are that vital third factor that produces packaged meat products at a profit. Engineers say at the lowest cost ever attained in the industry.

Such features as speed in weighing,

trouble-free operation, longer life through the use of corrosion treatment, versatility (models for any production line), easy-to-read dials are but a few standout points in EXACT WEIGHT service available to meat packers.

If you want to cut packaging costs . . . insure accurate weights, write today for the special illustrated catalog for packers.

THE EXACT WEIGHT SCALE COMPANY

400 West Fifth Ave., Columbus, Ohio
WELCOME TO BOOTH No. 61, MEAT PACKERS CONVENTION OCT. 18th to 22nd

Exact Weight Scales

NEW EQUIPMENT *and Supplies*

PUMP LINE REDESIGNED

Complete redesign of its 6-in., medium capacity vertical turbine pumps has been announced by the Pomona Pump Co., Pomona, Cal. As a result, the company says, the new models operate at higher efficiency and lower cost.

For a capacity of 100 gallons per minute against 110 ft. lift and 50 lbs. pres-



sure above, only a $7\frac{1}{2}$ -h.p. motor is now required against a 10-h.p. motor in the old model. Efficiency of this size of pump for the stated head capacity has been increased $6\frac{1}{2}$ points. The number of stages has been reduced one-fourth and the cost lowered 20 per cent.

Another advantage claimed for the new pumps is that they are water lubricated, and have no stuffing box below ground level. The semi-open impeller can be adjusted from the surface for wear and for changing capacity. The pumps are non-sand, non-gas locking.

The semi-open impellers operate in a cone-shaped seat in the pump bowls. Curvature of the impeller vanes assures maximum lifting capacity and prevents overloading of motor, regardless of changes in water level, it is stated.

GEARED-TYPE LIMIT SWITCH

A new, small-size geared-type limit switch has been announced by General Electric Co. for application on motor-driven devices where it is necessary to limit rotation of motor shaft or some rotating shaft or gear on driven machine. Such devices include automatically operated doors and certain types of equipment. Small size of the new switch is shown by its dimensions: $4\frac{1}{16}$ by $3\frac{1}{2}$ by $1\frac{1}{32}$ in.

In use, shaft of the switch (which is usually connected directly to an electric

motor) serves as a driving gear, causing pinion shaft to turn. Pinion shaft engages driving gears which move along the drive screw toward one of operating gears at either end, depending on the way they are turned by rotation of pinion shaft.

At end of travel in either direction, a pin on traveling gear engages a pin on operating gear. This causes operating gear, cam, and safety pin, which are a unit, to rotate and move switch contact arm to a high part of the cam, operating contacts. These contacts are designed for 125-volt, 4-ampere A.C. operation and 125-volt, 1-ampere D.C.

Some features of the new switch are double-break, fine-silver contacts which clean themselves with a rocking motion; a mechanism easily adjusted to operate contacts between a minimum of a half turn of driving shaft to maximum of 120 turns.

ONE-MAN BARREL TRUCK

Use of the Thomas one-man barrel truck, manufactured by the Thomas Truck and Caster Co., Keokuk, Ia., is reported to result in greater efficiency in handling loaded drums and barrels weighing not more than 1,000 lbs.

This truck is narrow and will handle barrels between tightly packed rows and spot them in the desired position without rocking or lifting. Different sizes of drums or barrels are handled easily, as the two-in-one chime hook is adjustable to various heights. Roller bearings and rubber-tired wheels are provided.

The accompanying illustration shows one of these trucks in position to load automatically. The inner hook has engaged the rim of drum and the cast steel prongs are in position to slide under the container when the truck is pulled back into moving position. The drum need not be rocked or lifted. Unloading is done from the same position, except that the trucker pushes forward on the truck handle.



FOR DRUMS UP TO 1,000 LBS.

New Trade Literature

Condensing Units (NL 799).—New 56-page booklet describes condensing units from 5 to 60 h.p. for both refrigeration and air conditioning installations. Prepared especially for engineers, architects and contractors, the booklet is largely devoted to performance and application data, compressor accessories, instructions for capacity modulation, multiple unit operation, and other engineering information needed in the design of large-scale refrigeration and air conditioning systems.—General Electric Co.

Sealing Containers (NL 797).—New illustrated 36-page text book on methods of sealing corrugated and solid fibre containers explains the proper uses and methods of applying adhesives, gummed paper tape, metal stitches, staples and metal straps or wire. It contains numerous photographs showing the various types of fasteners in use.—Robert Gair Co., Inc.

Air Control Meters (NL 804).—Pressure reducing and de-superheating control meters of the air-operated type are illustrated and explained in bulletin No. 107-A. It includes diagrammatic arrangements, installation photographs and detailed illustrations of individual control units. Chart records show the operation of typical pressure reducing and de-superheating systems. A partial list of installations includes pertinent data for each application listed.—Bailey Meter Co.

Condensate Discharger (NL 806).—This folder presents detailed information on a discharger designed to handle large quantities of condensate or carry-over at relatively high pressure. By means of a pilot valve, the discharger applies the steam line pressure to open the discharge valve. Displacement weights of different densities move the pilot control valve, which admits steam to the top of the main valve piston, opening the discharge valve.—Cochrane Corp.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

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Needs no introduction to most sausage kitchens
... the outstanding strength, clarity and water
absorption of Keystone #99 Gel has proven it's
the finest money can buy. Write for particulars.

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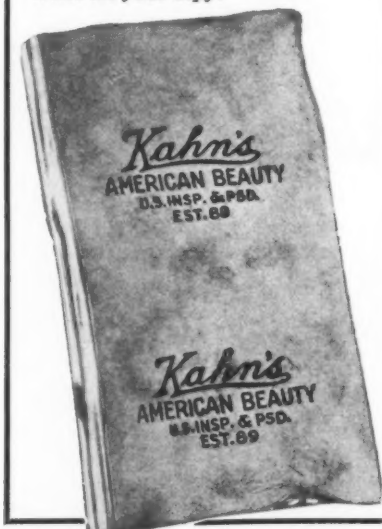
DETROIT, MICHIGAN

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AGAINST SUBSTITUTION

Identify your hams and bacon with a Great Lakes Brander—provide permanent, tamper-proof identification—safeguard your reputation and increase your sales! Our free catalog gives complete details of this and other Great Lakes Brander for identifying ALL meats. Write for your copy!



GREAT LAKES

Stamp & Mfg. Co., Inc.

2500 Irving Park Boulevard
Chicago, Illinois

Canada Packers Makes No War Boom Profits

War has brought no "excess profits" to Canada Packers Ltd.—during the first wartime fiscal year the firm's profit was only 1/10c per lb. on livestock products sold, which was in line with margins in the past five years.

In reporting to stockholders on financial results in the year ended March 28, 1940 (see THE NATIONAL PROVISIONER of August 31, page 7) for Canada Packers Ltd., Toronto, Ont., it was pointed out that dollar sales rose to \$88,205,640, a 14.2 per cent gain over \$77,225,733 in the preceding fiscal year. There was a 14 per cent gain in tonnage sales with weight of product sold in the fiscal year ended March 28 amounting to 913,251,116 lbs. compared with 800,763,592 lbs. in 1938-39.

Net profit of the firm (\$1,667,810) was equivalent 1.9 per cent of sales, slightly less than 1/5c per lb. of product sold. Profit from purely livestock operations of the firm was just over 1/10c per lb. of product sold.

Other highlights of the report of President J. S. McLean, not discussed last week, include the history of British purchases of Canadian bacon during the war period. Until January, 1940 Canada shipped so much bacon that domestic supplies had to be supplemented with imports from the United States. Following restriction of British buying in January, Canada was forced to limit imports of American product to prevent breaking Canadian hog prices.

President McLean stated that unless the British Ministry of Food expands its purchases of bacon (5,600,000 lbs. weekly now) Canadian hog producers will find themselves in a most embarrassing position this fall.

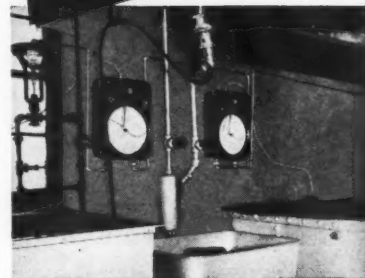
"Beginning in September or October," President McLean said, "it is certain that hog marketings will heavily exceed all previous records. The Canadian farmer has produced these hogs in the belief that by so doing he was playing his part in the general war effort. Because of the experience of the last war, everyone (including the British Ministry of Food) took it for granted that all the hogs which Canada could produce would be needed.

"Present forecasts are that in the coming year (October 1, 1940 to September 30, 1941) hog marketings will be 6,000,000 as compared to 4,827,000 in the present year (October 1, 1939 to September 30, 1940).

"If this forecast is realized, the surplus available for export will be approximately 75,000 cwts. weekly. For this surplus Great Britain is the logical buyer, and it is earnestly hoped the British Ministry of Food will lay its plans to take all of it.

"This, it is believed, the ministry can easily do. For, with shipments from Canada of 75,000 cwts. weekly, total supplies will be barely more than one-half normal consumption, and will not exceed the total involved in the ration—4 ozs. per person per week."

EVEN COOK
BETTER COLOR
LEAST SHRINK



with BRISTOL'S TEMPERATURE CONTROL

Watching over ham boilers and maintaining the temperature at just the right value is a job this meat packer is doing successfully by means of Bristol's Free-Vane Controllers.

As a result of Bristol's control, shrinkage is reduced to a minimum. Cooking time is cut down. Spoilage is avoided. In addition to all this, the product is turned out with a better, more lasting color, and better texture. All of which means a more salable product!

Write for full information on Bristol's Automatic Temperature Control. There is no obligation.

THE BRISTOL CO., Waterbury, Conn.
Branch Offices in Principal Cities

PHOTO ABOVE SHOWS—Battery of ham boiling tanks in the plant of Dumart's Ltd., Kitchener, Ont., Canada, equipped with Bristol's Automatic Temperature Control.

TECHNICAL BULLETIN

C4050 describes Bristol's Free-Vane Controller and contains many sound ideas and suggestions for improving your processing... Write for a copy.



BRISTOL'S
TRADE MARK REG. U. S. PAT. OFFICE

Meat Board Fall Schedule of Merchandising Meetings

Sales-stimulating meat educational programs, which stress the fact that meat is a rich source of the essential food elements and that the newer information concerning the nutritive and health values of meat can be utilized to excellent advantage in retail meat markets, will be presented by the National Live Stock and Meat Board's merchandising specialists before thousands of retail meat dealers in the next few months.

The Board's fall schedule of meat merchandising lectures and demonstrations opens September 23 in Salina, Kan. Up until November 15, meetings will be held in 32 cities of 12 states. Winter and spring schedule will be announced later. In addition to meetings for retailers, special programs will be presented before homemakers, high school assemblies, and service clubs.

Board specialists will emphasize changing trends in the nation's food habits in connection with these merchandising programs—the fact that consumers have become "health-value conscious." They will point out the many advantages of advertising and selling meat on its health value.

Information concerning meat as a source of vitamins is looked upon as being of especial present-day value, considering the fact that last year Americans spent more than \$70,000,000 for



Amazingly different!

Delicious Sunnyfranks

FRANKFURTS with VITAMIN D

Everything else has the same—Sunnyfranks, just different. Sold in Salina, Kansas. Try them. You'll love them. Buy them. You'll love them.

Durr's

Sunnyfranks

FRANKFURTS with VITAMIN D

You're going to get for these Sunnyfranks at a big way! First off—there's nothing but fresh tender meat (no corn) and a sprinkle of tangy spices in these plump, juicy hot dogs. Second off—only Mohawk Valley can add this protein, rough for Vitamin D! It's the Sunshine Vitamin helpful in building up bones and energy—and it doesn't cook out! Then there's the matter of price... Sunnyfranks cost not a penny more than regular Mohawk Valley—LOOK for the brand "Sunnyfranks" on every Sunnyfrank—it's the proof you've got now. Different Mohawk Valley Frankfurts with Vitamin D! Sold wherever quality foods are featured.

Guaranteed by the C. A. Durr Packing Company, Inc.

VITAMIN D IN DURR FRANKS

Presence of the sunshine vitamin D in its Sunnyfranks is featured in this advertisement of the C. A. Durr Packing Co., Utica, N. Y. The company's Mohawk Valley shortening with added vitamin D is also promoted in the ad.

vitamin products over drug-store counters. It offers an opportunity for the retailer to step up his meat sales by

bringing the facts on vitamins in his product to his customers.

Programs for high school assemblies will supplement the school curriculum with practical information on meat. The Board believes that such programs are all-important in educating these future food-buyers. Programs designed for service club members, in addition to telling the food-value story of meat, will present easy steps in successful meat carving.

Interest in the meat merchandising program increases yearly, according to the Board. Last year these programs were presented before 237,602 persons in cities of 41 states.

Following is a schedule of the Board's sales stimulating meat education program for retail meat dealers, service clubs and high schools:

Sept. 23 to 25, Salina, Kan.; Sept. 26 and 27, Norfolk, Neb.; Sept. 30, Rapid City, S. D.; Oct. 2, Aberdeen, S. D.; Oct. 3 and 4, Bismarck, N. D.; Oct. 7, Minot, N. D.; Oct. 8 and 9, Abilene, Tex.; Oct. 9, Grand Forks, N. D.; Oct. 10 and 11, Hibbing, Minn.; Oct. 10 and 11, Lubbock, Tex.; Oct. 14 and 15, Amarillo, Tex.; Oct. 14 to 16, Superior, Wis.; Oct. 16 and 17, Wichita Falls, Tex.; Oct. 17 and 18, St. Cloud, Minn.; Oct. 21 to 23, Lansing, Mich.; Oct. 22 and 23, Laredo, Tex.; Oct. 24 and 25, Corpus Christi, Tex., and on Oct. 28 and 29 at Winona, Minn.

Oct. 29 to Nov. 1, Oklahoma City;

Oppenheimer Casing Co.

Importers SAUSAGE CASINGS Exporters
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New York, London, Sydney, Toronto, Wellington, Buenos Aires, Tientsin, Zurich

Better Dressed Beef Brings Longer Profits!

"The Successor to Wasteful, Old-Fashioned Shrouds"



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CLEVELAND, OHIO

● "SPECIAL X" Soy Flour improves slicing qualities, enhances appearance, develops finer flavor and increases the sales appeal of Sausage, Meat Loaves and Specialties. "SPECIAL X" absorbs and holds the natural oils and juices of the meat and increases nutritive value. Why not sales-condition your products with "SPECIAL X" now? Send for liberal free samples!

SPECIAL X
SOY FLOUR
Is the Ideal Binder

SPENCER KELLOGG & SONS, INC.
SOYA PRODUCTS DIVISION • DECATUR, ILLINOIS

Oct. 30, Shawnee, Okla.; Oct. 30 and 31, Freeport, Ill.; Nov. 4, Kewanee, Ill.; Nov. 4, Enid, Okla.; Nov. 5, Ottawa, Ill.; Nov. 5 and 6, Ponca City, Okla.; Nov. 6 and 7, Kankakee, Ill.; Nov. 7 and 8, Muskogee, Okla.; Nov. 11 and 12, Logansport, Ind.; Nov. 11 and 12, Coffeyville, Kan.; Nov. 13, Sedalia, Mo.; Nov. 14 and 15, Mishawaka, Ind., and Nov. 14 and 15, Columbia, Mo.

FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in THE NATIONAL PROVISIONER's latest book, "Sausage and Meat Specialties."

ICC PRIVATE TRUCK RULES

Reconsideration and modification of the order making most ICC motor common carrier safety regulations applicable to private motor truck operations has been asked by the National Council of Private Motor Truck Owners.

The council has asked the commission to exempt from parts 1, 2, 3 and 6 of its regulations private interstate operation within a municipality or neighboring municipalities, as well as casual and occasional interstate operation not carried on regularly. It has asked that certain rules be modified so they are not applicable to small trucks.

The council also asked that rule 5 (a)

of the hours of service regulations be amended by providing for exemption of driver salesmen spending more than 50 per cent of their time in selling, or any driver spending only 10 hours per day and 60 per week on duty and for whom records are kept by his employer, and for drivers of service, sales promotion and display distribution trucks.

GERMICIDAL PAINTS

Research aimed at the development of paints which would kill bacteria, molds and yeasts coming in contact with them was discussed by S. S. Epstein and F. D. Snell at the annual meeting of the American Chemical Society in Detroit, Mich., this week. Such paints would be useful in food plants (including meat plant sausage departments, coolers, etc.), hospitals, breweries and homes.

While addition of usual antiseptics to paints has been found of little value, some success has been achieved in use of oils to which chlorine or iodine has been added. These oils produce a paint which will kill the germ of typhoid fever and some others after it has been on the wall nine weeks. The paint shows some but not complete killing power after six years. Similar results were obtained in the prevention of mold and yeast growth on painted surfaces.

INDUSTRY'S FIRE HAZARD UP

With production on the upward curve, American industry must tighten its defense against fire, the National Fire Protection Association points out in announcing the annual Fire Prevention week held throughout the United States. October 6 to 12 has been designated for this year's observance.

"The fire record shows," says Percy Bugbee, general manager of the association, "that the incidence of fire increases as production increases. Our national defense requires special precautions to guard against the arsonist and the saboteur."

According to the association, 26,700 fires occur annually in manufacturing establishments, including meat packing plants, resulting in an aggregate loss of more than \$50,000,000. During 1939, property losses from fire in all types of occupancies reached \$274,943,000.

PREM CAN AS TIE PATTERN

A white tie, with a pattern of tiny reproductions of a Prem can, printed in red, is being worn by Swift & Company dealers and salesmen throughout the United States as part of the company's vigorous merchandising program on the new Premium canned meat product. All dealers featuring displays of Prem are given one of the ties as a "tie in" with the program. As an attention getter, the tie is reported to have scored an outstanding success.



Last Month
**ONE PLANT BOUGHT 9
—ANOTHER 24**

● An important process, a new weighing problem, now a dependable Toledo answer! The Model 0867 is today solving artery-pumping control problems in leading packing plants. Note these features: stainless-steel pivots and bearings, corrosion-resisting finish, Toledo double-pendulum mechanism. Easiest to operate—no figures to read, no calculations to make, only a line to watch. Instantly adjustable 4% to 20%. Write for complete details. For here—as in every processing or industrial weighing problem you can Look To Toledo for the dependable, *Accurate answer* . . . Toledo Scale Company, Industrial Scale Division, Toledo, Ohio.

TOLEDO SCALES

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

PRAGUE POWDER MAKES A "MILD, MELLOW CURING AGENT" THAT IS NOT ONLY PRACTICAL BUT EASY TO USE

We Are a Service Laboratory

We are meat curing specialists. We have many years of practical experience in packing house problems. We have ten years of artery pumping practice, making the "Ready-to-Eat" ham and tender smoked hams. We have trained men in every department of packing house practice. We can help our friends. We offer help to any packer seeking information on operative practice or new products. We are making PRAGUE POWDER Pickle available in every part of the world, making the "Safe, Fast Cure" possible.

We Point the Way



The "Short Time Cure" is made possible by use of our BIG BOY PUMP forcing immediate Pickle contact in the Capillary System. The "BIG BOY PUMP" gives a gentle, yet positive pressure and drives the rich, colorful pickle to the farthest part of the ham, making it a "Safe, Fast Cure".

You should Pump with Prague Powder Pickle. You need a tenderizing effect in your Slicing Hams as well as in your "Ready-to-Eat" Hams.

THINK ABOUT TENDER BACON

Use "PRAGUE POWDER MIXTURE"—See Page 16

A delightful cure

for Bacon—

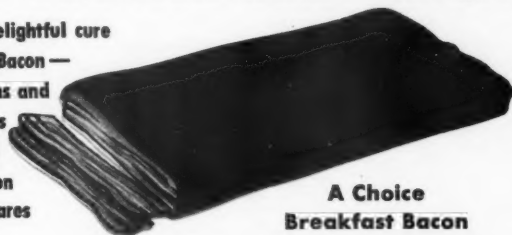
Hams and

Butts

and

Bacon

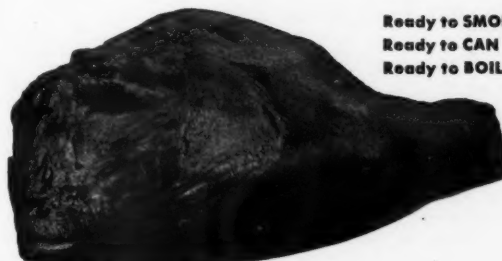
Squares



A Choice
Breakfast Bacon

EVERY PACKER WHO USES "PRAGUE POWDER" PRAISES IT

If you will take home a slab or a few slices of Prague cured Bacon, grill or fry it, taste it, compare it with what is called the best bacon on the market, you will choose the Prague Cure. It is better. Please make the test.



Ready to SMOKE
Ready to CAN
Ready to BOIL

For Canning, the "Prague Powder Pickle Method" is O. K. Our "Cold Pack" ham is O. K. It is sweet, Tender and Juicy.

We believe a Prague cured ham, canned direct from the Pickle cellar will have a better flavor than a precooked ham. We tell you it is practical to operate on this basis. It reduces cost of operation.

We tell you that we can cook these hams, producing an internal temperature of 152° in a space of five to eight hours, according to the size of the ham. We say this ham will be more desirable than a precooked ham. We tell you that there will be no more jelly in this can than you would find in your precooked, old style ham at the end of the second cooking.

We say to you that the Griffith process will place this ham on the market at a saving of 16%.

We say further that the Griffith Laboratories have not only prepared the curing material and the cure, but also the equipment.



THE GRIFFITH LABORATORIES

1415-1431 West 37th Street

Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, New Jersey

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario

LIVESTOCK MARKETS *Weekly Review*

August Livestock Kill Greater than in 1939

SLAUGHTER of all classes of livestock under federal inspection during August exceeded that of the same period a year ago, but only the cattle, sheep and lamb kill were greater than in the preceding month. Hog slaughter was smaller in July by 5 per cent, but was 9 per cent larger than in August, 1939, and 41 per cent larger than the five-year average for August. Total hog slaughter from January through August was 24 per cent greater than last year, and almost 50-per cent above the five-year average.

Slaughter in August, compared with July, 1940, and August, 1939, is reported by the Agricultural Marketing Service of the U. S. Department of Agriculture:

	Aug. 1940	July, 1940	Aug. 1939	Aug. 5-yr. av.
Cattle ...	842,129	821,795	822,908	887,450
Calves ...	431,611	457,347	414,387	484,564
Hogs ...	3,044,710	3,218,904	2,791,604	2,153,925
Sheep and lambs ...	1,488,829	1,447,528	1,457,232	1,523,870

August cattle slaughter at 842,000 head was 2 per cent greater than the July kill of 821,795 head. The increase over August, 1939, was about the same amount. Cattle slaughter for the first eight months of 1940 totaled 6,235,104 head, which was 3 per cent greater than in 1939, but 1 per cent smaller than the five-year average for the eight-month period.

August calf slaughter at 431,611 head was approximately 25,000 head under July, but 17,000 head above the total for August, 1939. Slaughter from January through August, at 3,500,000 head was equal to that of 1939, but was 8 per cent under the five-year average.

Hog slaughter at 3,044,700 head was about 200,000 head smaller than in July, but about the same amount above

slaughter during August, 1939. Slaughter for the first eight months of 1940 totaled 31,264,381 head compared with 25,264,140 head during the corresponding period in 1939, and 21,042,895 head for the five-year average.

The total of 1,488,800 head of sheep and lambs slaughtered during August was slightly above July, 1940, and August, 1939. Volume during the first eight months of 1940 was 11,265,000 head compared with 11,163,949 head in 1939, and the five-year average of 11,351,386 head.

Number of animals slaughtered under federal inspection during the first eight months of 1940:

	Cattle	Hogs	Sheep
January	827,348	5,855,793	1,598,193
February	715,118	4,277,212	1,312,541
March	721,163	3,981,165	1,265,590
April	775,770	3,610,020	1,354,967
May	795,807	3,890,182	1,420,186
June	737,974	3,886,395	1,377,823
July	821,795	3,218,904	1,447,528
August	842,129	3,044,710	1,488,829
Total	6,235,104	31,264,381	11,265,000

	8 mos. 1940	8 mos. 1939	8 mos. 5-yr. av.
Cattle	6,235,104	6,062,171	6,305,804
Calves	3,540,822	3,523,932	3,841,578
Hogs	31,264,381	25,264,140	21,042,895
Sheep and lambs ..	11,265,000	11,163,949	11,351,386

SOUTHEASTERN LIVESTOCK

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven southern packing plants, for four days ended Sept. 7:

	Cattle	Calves	Hogs
Four days ended Sept. 7	1,915	831	5,832
Previous week	2,440	1,414	5,294
Same period 1939	1,729	632	4,702

Receipts of salable livestock at the seven southern plants for week ended September 9:

	No.	Pct.
Local receipts (from within states of Georgia, Florida and Alabama)	3,809	65.4
In-shipments (from outside Georgia, Florida and Alabama)	2,023	34.6
Total	5,832	100.0

JULY LIVESTOCK PRICES

July livestock prices at Chicago, as reported by the U. S. Agricultural Marketing Service:

CATTLE AND CALVES			
	July, 1940	June, 1940	July, 1939
(Price per 100 lbs.)			
Beef steers—			
Choice and prime	\$10.97	\$10.31	\$ 9.80
Good	10.29	9.57	9.26
Medium	9.83	8.84	8.55
Common	7.59	7.09	7.33
All grades	10.44	9.69	9.50
Cows—			
Good	7.28	7.55	7.04
Low cutter and cutter ¹ ..	4.70	5.22	5.02
Vealers—			
Good and choice	9.92	9.51	9.73
HOGS			
Barrows and gilts—			
Average price	\$6.31	\$5.17	\$6.67
All purchases—			
Average price	5.92	4.98	5.92
LAMBS AND SHEEP			
Spring lambs—			
Good and choice	\$9.49	\$10.94	\$9.56
Slaughter ewes—			
Common and medium ..	2.26	3.00	2.27

¹Average of cutter, common and canner.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during August, by stations:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago ¹ ..	109,601	29,343	319,086	158,553
Denver ...	9,619	1,806	23,190	29,728
Kansas City ...	59,643	25,952	133,909	79,261
New York Area ² ..	36,893	70,995	173,449	280,005
Omaha ...	62,234	4,583	106,014	93,377
St. Louis ³ ..	51,831	45,447	226,302	69,385
Sioux City ..	26,507	859	56,061	41,660
So. St. Paul ⁴ ...	56,969	28,375	131,536	60,453
All other stations ..	428,832	224,271	1,875,163	676,407
Total:				
Aug. 1940 ..	842,129	431,611	3,044,710	1,488,829
July, 1940 ..	821,795	457,347	3,218,904	1,447,528
Aug. 1939 ..	822,908	414,387	2,791,604	1,457,232
Aug. 5-yr. av.	887,450	484,564	2,153,925	1,523,870
Jan.-Aug. 1940 ...	6,235,104	3,540,822	31,264,381	11,265,000

¹ Includes Elburn, Ill. ² Includes Jersey City and Newark, N. J. ³ Includes National Stock Yards and East St. Louis, Ill. ⁴ Includes Newport and St. Paul, Minn.

KENNETT-MURRAY LIVESTOCK BUYING SERVICE



*An Economical, Convenient
Service, available to all*

FORT WAYNE, IND. DETROIT, MICH.
DAYTON, OHIO LOUISVILLE, KY.
LAFAYETTE, IND. SIOUX CITY, IOWA
CINCINNATI, OHIO NASHVILLE, TENN.
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Order Buyer of Live Stock L. H. McMURRAY

Indianapolis, Indiana

FRANK R. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., Sept. 12, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota actual and prospectively light receipts were accountable to the fairly strong demand and some steady prices to local packers. Compared with week ago the market was steady to 20c lower. Receipts in this territory are expected to remain relatively light, at least in the near future.

Hogs, good to choice:

160-180 lb.	\$5.70@6.55
180-200 lb.	6.40@6.70
200-240 lb.	6.70@6.80
240-270 lb.	6.40@6.70
270-300 lb.	6.10@6.50
300-330 lb.	5.85@6.20
330-360 lb.	5.70@5.95

Sows

330 lbs. down.	5.65@5.85
330-400 lb.	5.20@5.65
400-500 lb.	4.80@5.30

Receipts of hogs at Corn Belt markets for week ended with Sept. 12, 1940:

	This week	Last week
Friday, Sept. 6.	21,600	23,900
Saturday, Sept. 7.	20,300	20,600
Monday, Sept. 9.	26,200	Holiday
Tuesday, Sept. 10.	20,300	29,400
Wednesday, Sept. 11.	18,000	24,400
Thursday, Sept. 12.	13,300	18,000

NEW YORK LIVESTOCK

Livestock prices at New York, Wednesday, September 11, 1940, as reported by U. S. Agricultural Marketing Service:

CATTLE:

Steers, choice, 1,078-lb.	\$12.40
Steers, common	8.50@8.75
Cows, medium	6.00@6.25
Cows, cutter and common	4.50@5.25
Bulls, good	7.00@7.25
Bulls, medium	6.00@6.50

CALVES:

Vealers, good and choice	\$10.50@13.50
Vealers, common and medium	8.00@9.50
Culls	5.00@7.00

HOGS:

Hogs, choice, 185-195-lb.	\$7.25
Hogs, 312-350-lb.	6.05@6.20
Packing sows, good	4.50@5.25

LAMBS:

Lams, spring, choice, 81-lb.	\$11.00
Lams, good and choice	9.50@10.00

Receipts of salable livestock at Jersey City public market for the week ended with September 7:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,850	3,022	737	4,535
Total, with directs.	8,027	14,800	10,533	38,160
Previous week:				
Salable receipts	2,364	2,068	635	8,233
Total, with directs.	7,729	15,971	25,337	48,075

*Including hogs at 41st street.

WESTERN HOGS LIGHTER

Average weight of hogs marketed at Wichita was one pound heavier during August than in August, 1939, but with this exception hogs were lighter at Western markets in August than during the same month in 1939.

	Aug. 1940	Aug. 1939
Denver	243	245
Wichita	210	209
Fort Worth	200	208

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, September 12, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & cilly not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:					
120-140 lbs.	\$5.00@5.50	\$4.85@5.50	\$5.15@5.65	\$4.75@5.25	\$5.00@5.50
140-160 lbs.	5.25@6.25	5.35@6.00	5.40@6.25	5.00@6.10	5.40@6.10
160-180 lbs.	5.75@6.90	5.85@6.50	6.10@6.65	5.75@6.45	5.75@6.45
180-200 lbs.	6.50@7.10	6.35@6.85	6.50@6.75	6.35@6.55	6.35@6.55
200-220 lbs.	6.80@7.15	6.75@6.90	6.70@6.75	6.55@6.80	6.55@6.80
220-240 lbs.	6.90@7.15	6.75@6.95	6.70@6.75	6.55@6.80	6.55@6.80
240-270 lbs.	6.75@7.05	6.65@6.90	6.60@6.70	6.50@6.75	6.50@6.75
270-300 lbs.	6.45@6.90	6.50@6.75	6.35@6.70	6.00@6.20	6.00@6.20
300-330 lbs.	6.30@6.65	6.40@6.60	6.15@6.50	5.85@6.05	5.85@6.05
330-360 lbs.	6.10@6.40	6.20@6.50	6.00@6.30	5.75@6.10	5.75@6.10

Medium:

160-220 lbs.	5.50@6.75	5.35@6.65	5.50@6.50	5.50@6.60	5.40@6.45
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SOWS:

Good and choice:					
270-300 lbs.	6.15@6.35	6.25@6.35	5.90@6.00	5.85@6.00	5.75@5.80
300-330 lbs.	6.05@6.25	6.15@6.30	5.75@5.90	5.85@6.00	5.70@5.80
330-360 lbs.	5.90@6.15	5.90@6.20	5.65@5.85	5.75@5.90	5.60@5.70

Good:

360-400 lbs.	5.60@6.00	5.75@6.00	5.55@5.75	5.60@5.80	5.50@5.60
400-450 lbs.	5.35@5.70	5.50@5.80	5.45@5.65	5.40@5.70	5.40@5.50
450-500 lbs.	5.15@5.40	5.20@5.60	5.40@5.55	5.25@5.50	5.30@5.45

Medium:

250-500 lbs.	4.50@5.50	4.90@5.65	4.90@5.65	5.10@5.85	5.10@5.70
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	4.50@5.00	4.35@5.00			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:					
750-900 lbs.	11.50@12.75	11.25@12.50	11.25@12.75	11.50@12.75	11.25@12.50
900-1100 lbs.	11.50@13.00	11.50@12.75	11.25@13.00	11.75@13.00	11.25@12.75
1100-1300 lbs.	12.25@13.50	11.50@12.75	11.50@13.00	12.00@13.00	11.50@13.00
1300-1500 lbs.	12.50@13.50	11.50@12.75	11.50@13.00	12.00@13.00	11.50@13.00

STEERS, good:

750-900 lbs.	9.75@11.50	10.00@11.25	9.75@11.25	10.00@11.75	9.50@11.25
900-1100 lbs.	9.75@11.50	10.00@11.50	10.00@11.50	10.00@11.50	9.50@11.50
1100-1300 lbs.	9.75@11.50	10.25@11.50	10.00@11.50	10.00@12.00	9.50@11.50
1300-1500 lbs.	10.00@12.50	10.25@11.50	10.25@11.50	10.00@12.00	9.75@11.50

STEERS, medium:

750-1100 lbs.	7.75@9.75	7.75@10.00	8.00@10.25	7.50@10.00	7.75@9.50
1100-1300 lbs.	7.75@9.75	7.75@10.25	8.00@10.25	7.50@10.00	7.75@9.50

STEERS, common:

750-1100 lbs.	6.50@7.75	6.50@7.75	6.50@8.00	6.00@7.50	6.00@7.75
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.25@12.25	10.50@11.50	10.50@12.00	10.50@12.00	10.75@12.25
Good, 500-700 lbs.	9.75@11.25	9.50@10.50	9.25@10.50	9.25@10.75	9.50@10.75

HEIFERS:

Choice, 750-900 lbs.	11.25@12.00	10.50@11.50	10.50@12.00	10.75@12.25	10.25@11.50
Good, 750-900 lbs.	10.00@11.25	9.50@10.50	9.50@10.50	9.25@10.75	9.25@10.25
Medium, 500-900 lbs.	7.25@9.50	7.25@9.50	7.50@9.50	7.25@9.25	7.25@9.25
Common, 500-900 lbs.	5.50@7.50	5.50@7.25	6.00@7.50	6.25@7.25	5.75@7.75

COWS, all weights:

Good	6.75@7.75	6.25@7.50	6.25@7.00	6.50@7.75	6.25@7.50
Medium	5.50@6.75	5.50@6.25	5.00@6.25	5.25@6.50	5.25@6.25
Cutter and common	4.25@5.50	4.50@5.50	4.25@5.00	4.25@5.25	4.25@5.25
Canner	3.25@4.25	3.25@4.50	3.50@4.25	3.25@4.25	3.50@4.25

BULLS (Ylgs. Exch.), all weights:

Beef, good	7.00@7.50	6.40@6.75	6.50@7.00	6.00@6.35	6.25@6.75
Sausage, good	6.75@7.15	6.15@6.50	6.25@6.50	5.75@6.25	6.00@6.25
Sausage, medium	6.00@6.25	6.00@6.25	6.00@6.25	5.75@6.25	5.75@6.25
Sausage, cutter and com.	5.50@6.00	4.75@5.50	5.25@6.00	4.50@5.25	4.50@5.25

VEALERS, all weights:

Good and choice	11.50@12.50	9.75@11.00	9.00@10.50	8.50@10.00	9.50@11.50
Common and medium	9.00@11.50	7.50@9.75	6.50@9.00	5.50@8.50	7.00@9.50
Cull	7.50@9.00	4.75@7.50	6.00@6.50	4.50@5.50	4.50@7.00

CALVES, 400 lbs. down:

Good and choice	8.00@9.00	7.25@9.00	7.00@9.00	7.50@9.00	7.50@9.00
Common and medium	7.00@8.00	5.75@7.25	6.00@7.00	5.50@7.50	6.00@7.50
Cull	6.00@7.00	4.25@5.75	5.00@6.00	4.50@5.50	4.50@6.00

Slaughter Lambs and Sheep:

SPRING LAMBS:					
Choice (closely sorted)	9.40@9.50				
*Good and choice	8.55@9.25	8.50@9.00	9.00@9.15	8.75@9.15	8.75@9.00
*Medium and good	7.75@8.75	7.50@8.25	8.00@8.75	7.75@8.50	8.00@8.50
*Common	6.50@7.50	6.00@7.25	6.75@7.75	6.50@7.50	6.50@7.75

YEARLING WETHERS (shorn):

Good and choice	7.00@8.00	6.75@7.75	7.25@7.75	7.00@7.50	7.25@8.00
Medium	6.25@7.00	6.00@6.75	6.25@7.25	6.00@7.00	6.50@7.25

EWES (shorn):

Good and choice	3.00@4.00	2.75@3.50	3.00@3.75	3.00@3.75	3.00@3.90
Common and medium	1.75@3.00	1.50@2.75	1.75@3.00	1.75@3.00	1.75@3.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. *Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 20,792 cattle, 1,943 calves, 31,067 hogs and 7,776 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 4 days ended Sept. 6:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,440	1,164	2,517	1,449
San Francisco	500	70	2,000	2,300
Portland	2,250	250	3,070	2,550

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 7, 1940, as reported to The National Provisioner:

CHICAGO

Armour and Company, 5,205 hogs; Swift & Company, 4,128 hogs; Wilson & Co., 7,581 hogs; Western Packing Co., Inc., 1,798 hogs; Agar Packing Co., 4,456 hogs; shippers, 3,647 hogs; others, 21,760 hogs.

Total: 34,176 cattle; 4,029 calves; 48,556 hogs; 10,215 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,401	514	3,734	5,612
Cudahy Pkg. Co.	2,217	487	1,762	4,850
Swift & Company	2,607	592	2,513	3,994
Wilson & Co.	2,387	575	2,012	3,333
Indep. Pkg. Co.	954	...	900	...
Kornblum Pkg. Co.	954
Others	7,924	607	2,208	774
Total	19,490	2,865	12,529	18,563

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,097	5,451	4,338
Cudahy Pkg. Co.	3,341	3,811	4,724
Swift & Company	3,673	3,041	3,945
Wilson & Co.	1,420	3,066	1,800
Others	5,890

Cattle and calves: Eagle Pkg. Co., 30; Greater Omaha Pkg. Co., 93; Geo. Hoffmann, 39; Lewis Pkg. Co., 843; Nebraska Beef Co., 673; Omaha Pkg. Co., 208; John Roth, 109; South Omaha Pkg. Co., 412; Lincoln Pkg. Co., 354.

Total: 16,283 cattle and calves; 21,220 hogs; 14,867 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,846	1,928	8,052	3,224
Swift & Company	3,073	1,912	6,750	4,033
Hunter Pkg. Co.	1,781	47	2,489	1,062
Heil Pkg. Co.	...	2,020
Krey Pkg. Co.	...	2,995
Laclede Pkg. Co.	...	1,486
Sleloff Pkg. Co.	7,407	1,819	14,963	658
Shippers	2,741	169	1,162	1,220
Others
Total	17,908	5,575	40,762	10,197

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,065	342	7,044	7,725
Armour and Company	2,295	344	6,694	3,336
Others	1,596	40	604	586
Total	5,856	928	14,342	11,647

Not including 709 hogs and 1,017 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,963	94	4,132	2,712
Armour and Company	1,993	36	4,081	2,985
Swift & Company	2,032	48	2,625	1,898
Shippers	3,642	37	4,002	804
Others	316	21	50	...
Total	9,946	206	14,899	8,399

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,018	1,123	3,338	743
Wilson & Co.	1,857	1,225	3,354	669
Others	266	23	1,212	...
Total	4,141	2,371	7,904	1,412

Not including 30 cattle and 2,271 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,212	590	5,380	1,538
Dold Pkg. Co.
Wichita D. B. Co.	17
Dunn-Osterberg	74	...	56	1
Fred W. Dold	147	...	422	13
Sunflower Pkg. Co.	83	...	268	...
Pioneer Pkg. Co.	24
Keefe Pkg. Co.
Total	1,557	590	6,126	1,557

Not including 989 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	931	119	1,795	28,234
Swift & Company	713	120	1,803	20,938
Cudahy Pkg. Co.	827	80	1,092	2,506
Others	2,139	177	1,099	28,400
Total	4,610	506	5,789	80,098

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,348	1,554	10,121	6,684
Rifkin Pkg. Co.	648	23
Swift & Company	4,699	2,614	13,278	8,848
United Pkg. Co.	2,122	183
Cudahy Pkg. Co.	966	1,071
Others	1,510	575
Total	12,293	6,020	23,399	15,532

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,039	1,713	3,746	1,546
Swift & Company	2,241	1,610	2,922	1,880
Blue Bonnet	254	36	481	10
City Pkg. Co.	62	12	393	...
Rosenthal Pkg. Co.	28	12	11	...
Total	4,626	3,403	7,533	3,436

INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,189	490	15,734	2,370
Armour and Company	698	150	2,317	...
Hilgemeier Bros.	9	...	973	...
Stumpf Bros.	119	...
Meier Pkg. Co.	6	...	310	...
Stark & Wetzel	130	20	449	...
Wabnitz & Detert	69	53	393	94
Maass Hartman Co.	15	13
Shippers	1,930	1,726	19,478	3,243
Others	950	505	310	339
Total	5,005	2,897	40,083	6,046

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	22	...	382
E. Kahn's Sons	461	265	8,610	2,294
Lohrey Packing Co.	2	...	470	...
H. H. Meyer Pkg. Co.	19	...	3,172	...
J. Schlichter	188	76
J. & F. Schroth P. Co.	15	...	2,417	...
J. F. Stegner Co.	331	259	...	20
Shippers	421	...	3,047	1,324
Others	1,294	697	172	254
Total	2,736	1,435	18,762	4,350

Not including 1,380 cattle, 88 calves, 3,625 hogs and 849 sheep bought direct.

RECAPITULATION

	Cattle	Calves	Hogs	Sheep
Week ended Sept. 7	Prev. week	Cor. week	1939	1939
Chicago	34,176	40,730	27,834	...
Kansas City	19,490	22,775	22,061	...
Omaha	16,283	16,286	11,039	...
East St. Louis	17,908	19,890	13,738	...
St. Joseph	5,856	7,306	6,242	...
Sioux City	9,946	11,117	7,926	...
Oklahoma City	4,141	4,775	6,196	...
Wichita	1,557	2,898	1,956	...
Denver	4,610	3,723
St. Paul	12,293	14,479	10,869	...
Milwaukee	3,309	3,790	3,106	...
Indianapolis	5,005	7,810	5,720	...
Cincinnati	2,736	3,974	1,642	...
Ft. Worth	4,626	5,406	4,786	...
Total	141,936	161,240	126,858	...

HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	48,555	53,549	20,524	...
Kansas City	12,529	13,888	9,563	...
Omaha	21,220	23,285	13,421	...
East St. Louis	40,762	48,515	40,426	...
St. Joseph	14,342	16,287	6,299	...
Sioux City	14,899	18,362	6,499	...
Oklahoma City	7,904	7,567	5,375	...
Wichita	6,126	7,762	3,548	...
Denver	5,789	...	4,160	...
St. Paul	23,399	20,414	14,724	...
Milwaukee	7,122	6,915	5,190	...
Indianapolis	40,083	41,138	25,893	...
Cincinnati	18,762	20,890	13,509	...
Ft. Worth	7,533	8,800	3,523	...
Total	269,054	296,372	178,054	...

SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	16,215	19,437	24,543	...
Kansas City	18,563	15,523	23,709	...
Omaha	14,867	19,538	15,987	...
East St. Louis	10,197	19,047	12,622	...
St. Joseph	11,647	14,605	12,716	...
Sioux City	8,399	8,460	5,171	...
Oklahoma City	1,412	3,551	2,070	...
Wichita	1,557	2,378	3,070	...
Denver	80,098	...	58,876	...
St. Paul	15,332	19,448	18,542	...
Milwaukee	1,635	1,515	1,488	...
Indianapolis	6,046	11,076	2,381	...
Cincinnati	4,350	6,082	5,368	...
Ft. Worth	3,436	6,065	7,636	...
Total	193,954	146,874	224,591	...

*Cattle and calves. †Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 2	Holiday
Tues., Sept. 3	19,378	1,981	21,670	10,353
Wed., Sept. 4	9,782	887	16,770	5,625
Thurs., Sept. 5	5,941	926	18,035	5,992
Fri., Sept. 6	1,239	779	7,969	5,663

*Total this week... 36,440 4,674 66,444 32,134
Prev. week... 42,616 5,156 74,037 37,772
Year ago... 33,569 4,839 43,360 44,684
Two years ago... 34,914 4,819 53,273 58,412

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Sept. 2	Holiday
Tues., Sept. 3	3,956	90	1,077	1,118
Wed., Sept. 4	4,377	308	269	621
Thurs., Sept. 5	1,989	133	1,114	818
Fri., Sept. 6	743	78	1,041	46

Total this week... 11,065 900 3,501 2,603
Previous week... 14,210 944 10,871 5,089
Year ago... 9,322 550 7,080 7,215
Two years ago... 10,556 749 6,109 9,906

*Including 1,163 cattle, 918 calves, 15,934 hogs and 16,530 sheep direct to packers from other points.

†All receipts include directs.

SEPTEMBER AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	September—	Year—	1939	1939
Cattle	36,440	34,920	1,262,432	1,201,563
Calves	4,674	5,119	178,331	220,313
Hogs	66,444	49,328	3,516,055	2,885,683
Sheep	32,134	40,935	1,471,473	1,787,331

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended Sept. 7	\$11.35	\$6.70	\$3.50	\$9.20	\$9.20
Previous week	11.00	6.75	3.25	9.50	9.50
1939	10.65	7.85	3.50	10.05	10.05
1937	10.40	8.25	2.85	8.40	8.40
1936	14.35	10.85	3.35	10.50	10.50
1935	9.15	10.15	3.25	9.60	9.60
1935	10.65	11.05	3.25	9.70	9.70
Av. 1935-1939	\$11.05	\$9.65	\$3.25	\$9.65	\$9.65

SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended Sept. 7	25,375	62,943	29,531	...
Previous week	27,721	64,656	32,716	...
1939	24,359	35,708	39,762	...
1938	24,480	46,965	48,389	...
1937	18,061	31,723	46,009	...
1936	34,660	44,224	56,741	...

HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av. Wt., lbs.	Prices—	Top	Av.
Week ended Sept. 7	66,440	262	\$7.75	\$6.70	\$6.70
Previous week	74,037	272	7.75	7.75	7.75
1939	44,360	276	9.40	7.85	7.85
1938	53,273	269	9.35	8.25	8.25
1937	37,908	270	12.15	10.85	10.85
1936	49,780	266	11.45	10.15	10.15
1935	45,937	261	12.25	11.05	11.05
Av. 1935-1939	45,800	268	\$10.90	\$9.65	\$9.65

*Receipts and average weight for week ending Sept. 7, 1940, estimated.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended September 7, 1940.

	CATTLE		
	Week ended Sept. 7	Prev. week	Cor. week, 1939
Chicago ¹	10,600	24,350	21,416
Kansas City ²	22,355	26,132	24,743
Omaha ³	17,687	15,364	15,020
East St. Louis	10,441	12,475	8,590
St. Joseph	5,572	6,625	6,225
Sioux City	6,553	7,059	5,223
Wichita ⁴	2,147	3,938	2,521
Fort Worth	4,628	8,538	7,858
Philadelphia	1,783	2,162	1,561
Indianapolis	1,769	2,357	1,592
New York & Jersey City	8,818	10,802	9,722
Oklahoma City ⁵	6,542	7,522	8,395
Cincinnati	4,530	4,889	8,827
Denver	4,440		4,120
St. Paul	9,817	11,062	9,447
Milwaukee	3,044	3,731	3,040
Total	130,424	146,506	132,610

*Cattle and calves. †Not including directs.

	HOGS		
	Week ended Sept. 7	Prev. week	Cor. week, 1939
Chicago	64,695	70,314	42,290
Kansas City	34,836	32,296	17,526
Omaha	24,233	24,787	15,154
East St. Louis ¹	46,755	55,965	32,753
St. Joseph	14,570	14,900	4,674
Sioux City	11,850	14,806	6,863
Wichita	7,115	8,547	4,745
Fort Worth	7,553	8,800	3,523
Philadelphia	14,464	17,616	14,152
Indianapolis	16,545	15,219	8,711
New York & Jersey City	36,576	45,797	41,248
Oklahoma City	10,175	9,834	5,785
Cincinnati	14,495	18,832	12,174
Denver	5,806		4,440
St. Paul	23,399	26,414	14,724
Milwaukee	7,078	6,862	5,157
Total	340,139	373,604	233,919

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

	SHEEP		
	Week ended Sept. 7	Prev. week	Cor. week, 1939
Chicago ¹	12,696	12,694	18,882
Kansas City	18,563	15,523	23,799
Omaha	21,865	23,415	22,720
East St. Louis	9,539	16,608	12,021
St. Joseph	11,078	11,750	12,985
Sioux City	7,922	8,107	7,513
Wichita	1,557	2,378	3,070
Fort Worth	3,436	6,695	7,636
Philadelphia	3,159	3,770	4,396
Indianapolis	3,080	5,116	4,515
New York & Jersey City	51,123	73,896	57,984
Oklahoma City	1,412	2,551	2,070
Cincinnati	3,707	6,010	6,695
Denver	7,759		10,082
St. Paul	15,532	19,448	18,542
Milwaukee	1,598	1,598	1,476
Total	174,026	206,619	214,326

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended September 7 were as follows:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Sept. 7	223,000	308,000	314,000
Previous week	259,000	347,000	338,000
1939	221,000	238,000	321,000
1938	238,000	280,000	466,000
1937	209,000	206,000	379,000

	Hogs
At 11 markets:	
Week ended Sept. 7	243,000
Previous week	236,000
1939	180,000
1938	220,000
1937	158,000
1936	224,000

	Cattle	Hogs	Sheep
At 7 markets:			
Week ended Sept. 7	175,000	205,000	185,000
Previous week	193,000	240,000	203,000
1939	161,000	144,000	199,000
1938	161,000	168,000	280,000
1937	151,000	120,000	232,000
1936	205,000	186,000	259,000

CANNED BEEF IMPORTS

Imports of canned beef into the United States during July, 1940:

	Lbs.
Argentina	1,804,538
Brazil	1,702,643
Paraguay	464,952
Uruguay	97,563
Total	4,069,696
Value	\$496,426

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass			
Week ending September 7, 1940	6,839	2,168	2,773
Week previous	9,008	2,487	2,519
Same week year ago	7,844	2,733	2,569
COWS, carcass			
Week ending September 7, 1940	1,112	1,197	2,845
Week previous	1,109	1,275	2,778
Same week year ago	1,603	1,101	3,082
BULLS, carcass			
Week ending September 7, 1940	453	827	45
Week previous	463	922	41
Same week year ago	417	615	21
VEAL, carcass			
Week ending September 7, 1940	8,389	1,226	952
Week previous	8,910	1,081	675
Same week year ago	6,621	1,903	507
LAMB, carcass			
Week ending September 7, 1940	37,375	12,856	17,560
Week previous	43,584	11,368	16,983
Same week year ago	43,720	17,023	18,027
MUTTON, carcass			
Week ending September 7, 1940	835	381	871
Week previous	1,884	308	1,144
Same week year ago	2,730	437	880
PORK CUTS, lbs.			
Week ending September 7, 1940	2,263,745	256,565	267,328
Week previous	2,386,951	214,396	212,218
Same week year ago	1,119,720	315,991	266,110
BEEF CUTS, lbs.			
Week ending September 7, 1940	497,081		
Week previous	477,880		
Same week year ago	421,726		

LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head			
Week ending September 7, 1940	8,818	1,783	
Week previous	10,802	2,162	
Same week year ago	8,223	1,764	
CALVES, head			
Week ending September 7, 1940	15,364	2,891	
Week previous	21,317	3,415	
Same week year ago	16,818	2,820	
HOGS, head			
Week ending September 7, 1940	33,329	14,464	
Week previous	49,618	17,616	
Same week year ago	48,518	15,364	
SHEEP, head			
Week ending September 7, 1940	51,123	3,159	
Week previous	73,896	3,770	
Same week year ago	56,270	5,586	

Country dressed product at New York totaled 1,763 veal, no hogs and 30 lambs. Previous week 2,160 veal, no hogs and 2 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

Hog slaughter at 27 selected centers during week ended September 7 totaled 492,266 head compared with 549,775 during the preceding week, the decline being partially due to the fact that Monday was a holiday at some points. During the corresponding week in 1939, 326,826 head were slaughtered. Fewer cattle, calves and sheep were slaughtered during the week.

Number of animals processed in 27 centers for week ended September 6:

	Cattle	Calves	Hogs	Sheep
New York Area ¹	8,818	15,904	36,570	51,245
Phila. & Balt.	3,269	1,082	25,694	2,316
Ohio-Indiana				
Group ²	8,118	3,225	41,551	9,177
Chicago ³	24,125	6,165	64,695	36,545
St. Louis Area ⁴	10,616	9,075	46,755	11,992
Kansas City	16,060	5,882	34,836	20,852
Southwest Group ⁵	16,060	7,707	40,552	10,085
Omaha	14,659	1,107	24,283	22,720
Sioux City	6,315	201	11,850	10,113
St. Paul-Wisc.				
Group ⁶	10,188	12,309	63,523	18,991
Interior Iowa & So. Minn. ⁷	15,023	4,629	102,007	42,712
Total	142,271	67,286	492,266	245,748
Total prev. week	154,747	77,337	549,775	304,778
Total last year	129,946	68,203	326,826	298,145

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁴Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁵Includes St. Paul, Minn., Madison, and Milwaukee, Wis. ⁶Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under Federal inspection that year.

CANADIAN LIVESTOCK PRICES

	STEERS	Same week 1939
	Week ended Sept. 5	Last week
Toronto	\$ 9.00	\$ 8.75
Montreal	11.00	9.50
Winnipeg	7.75	8.00
Calgary	7.50	7.25
Edmonton	8.00	7.75
Prince Albert	6.35	6.50
Moose Jaw	6.50	6.50
Saskatoon	8.50	7.25
Regina	8.00	8.00
Vancouver	7.75	8.00

	VEAL CALVES	Same week 1939
	Week ended Sept. 5	Last week
Toronto	\$11.50	\$11.50
Montreal	11.00	9.50
Winnipeg	9.25	9.50
Calgary	7.50	7.25
Edmonton	8.00	7.50
Prince Albert	7.50	6.75
Moose Jaw	7.25	7.00
Saskatoon	8.50	7.25
Regina	8.00	8.00
Vancouver	7.00	7.50

	BACON HOGS	Same week 1939
	Week ended Sept. 5	Last week
Toronto	\$ 9.25	\$ 9.00
Montreal	9.25	8.25
Winnipeg	8.60	8.25
Calgary	8.10	8.10
Edmonton	8.00	7.95
Prince Albert	8.20	7.85
Moose Jaw	8.35	8.00
Saskatoon	8.50	8.05
Regina	8.35	8.00
Vancouver	8.25	8.25

*Montreal and Winnipeg hogs sold on a "f. & w." basis; all others "off trucks."

	GOOD LAMBS	Same week 1939
	Week ended Sept. 5	Last week
Toronto	\$ 9.50	\$ 8.50
Montreal	9.25	9.25
Winnipeg	8.00	8.00
Calgary	7.50	8.00
Edmonton	7.25	7.75
Prince Albert	7.00	7.25
Moose Jaw	7.10	8.00
Saskatoon	6.85	7.25
Regina	7.00	7.50
Vancouver	8.75	9.00

Turkey Curing-Smoking

(Continued from page 17.)

to prevent shrinkage of the leg muscle. Either the skin of the wings and legs is punctured a number of times, or brine is pressure-pumped under the skin in those regions; both methods serve to get the brine in contact with the wing and leg flesh quickly so that it cures in the same length of time as the breast.

Needles set in a holder at regular intervals, such as in a tattooing outfit, are satisfactory; the holes are not evident in the finished product.

The birds are then placed in the brine ordinarily used for curing hams for one to three days at 40 degs. F., a one-day interval usually being sufficient. A brine composed of 75 lbs. common salt, 20 lbs. of cane sugar and 12.5 lbs. of a commercial cure in 50 gallons of water was used in these experiments. Directions supplied by the manufacturers of cures may be followed successfully in processing turkey.

SMOKING.—The turkeys are dried and hung in the smokehouse for six to eight hours at 160 degs. F. The use of a stockinette leaves an uncolored area where the legs and wings are in contact with the body; this may not be desired by the processor. A dense smoke from hickory or oak sawdust is satisfactory, although green applewood has been used. After smoking, the birds are removed to the storage room where they are held for a week at 40 to 45 degs. F.

to improve the salt distribution and the flavor of the meat.

NOTE.—It is a pleasure to acknowledge the advice and assistance of C. H. Bowers and Leo Spayde of the Rosevale Packing Co., DeWitt, Mich., and Miss Ruth Griswold, home economics department, Michigan State College, who cooked the smoked turkeys used in this study.

AUGUST CANADIAN LIVESTOCK

The uptrend in Canadian livestock marketings continued during August. Hog marketings were again heavier than during the same month in 1939, and totaled 328,000 head against 294,000 head last year. Marketings during the first eight months of 1940 totaled 3,024,000 head, and were 939,000 head greater than for the like period in 1939.

Cattle marketings in August showed an increase of almost 12,000 head and totaled 116,800 head. Marketings for the first eight months of this year totaled 673,000 head, an increase of 30,000 head over the first eight months of 1939. Calf marketings were down about 6,000 head for August at 66,400 head, but marketings during 1940 through August showed an increase of 15,000 head, and totaled 586,300 head.

Sheep and lambs were the only class of livestock which declined in number. August marketings of sheep and lambs totaled 77,000 against 92,000 last year.

Canada Has Large Supply of Hogs; Wheat to be Fed

MONTREAL.—Wheat growers in Western Canada will get a larger return by feeding their wheat to hogs this year, J. G. Taggart, chairman of the Canadian Bacon Board, reported in warning Ontario producers of hogs and poultry to expect more competition from the West. He said that a big increase in hog population was coming in western Canada.

Commenting on the agricultural outlook, Chairman Taggart suggested it would be unwise to restrict farm production too soon, even though improvement in export markets depended on eviction of the Germans from occupied Europe.

"If the war is not won by Britain," he warned, "Canadian agriculture will be ruined for many, many years. There are other motives and higher ones for winning, but that is the economic point to remember."

Mr. Taggart said it would be necessary for Britain to buy 40 to 60 per cent more bacon in the next year than in the past year, if the Canadian market is to be kept free from a glut and lower prices. He saw some prospects of exporting hogs to the United States next year, because production there declined 10 to 12 per cent this year.

JUNE LIVESTOCK SUPPLIES

Supplies and weight of cattle, calves, hogs and sheep slaughtered during June, as reported by the U. S. Marketing Service, were:

	LIVESTOCK SLAUGHTERED		
	June, 1940 Nos.	May, 1940 Nos.	June, 1939 Nos.
Cattle	738,000	796,000	778,000
Calves	437,000	501,000	448,000
Cows and heifers	297,000	313,000	333,000
Steers	403,000	448,000	407,000
Hogs	3,886,000	3,800,000	3,185,000
Sheep and lambs	1,378,000	1,420,000	1,401,000

	AVERAGE LIVE WEIGHT		
	lbs.	lbs.	lbs.
Cattle	937	945	930
Calves	185	169	189
Hogs	241	233	246
Sheep and lambs	79	83	79

	TOTAL DRESSED WEIGHT		
	lbs.	lbs.	lbs.
Cattle	385,000,000	418,000,000	397,000,000
Calves	45,000,000	49,000,000	47,000,000
Hogs	695,000,000	676,000,000	586,000,000
Sheep and lambs	52,000,000	57,000,000	53,000,000

FLASHES ON SUPPLIES

YORK ICE MACHINERY CORP.—Appointment of Anker Winther as assistant general sales manager of the York Ice Machinery Corp., York, Pa., has been announced by John R. Hertzler, general sales manager. Since joining the company in 1930 as a sales engineer in the Cincinnati office, Mr. Winther has served as instructor in the corporation's student training course. He has also conducted an air conditioning lecture and problem course in the evening school of the University of Cincinnati.



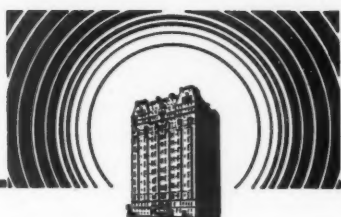
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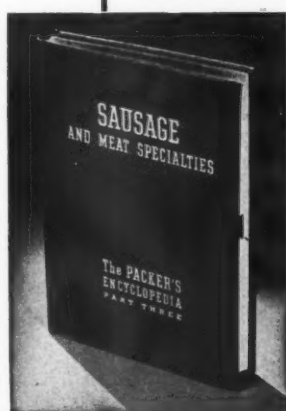
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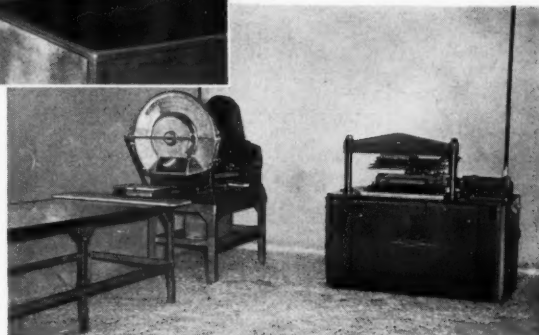
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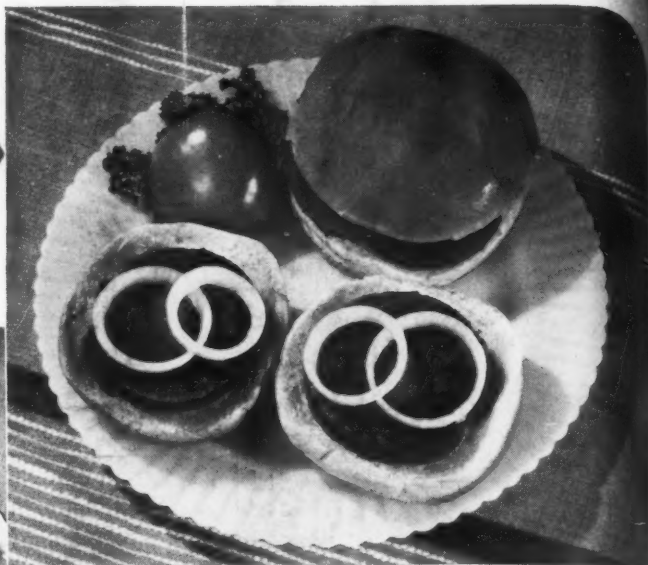
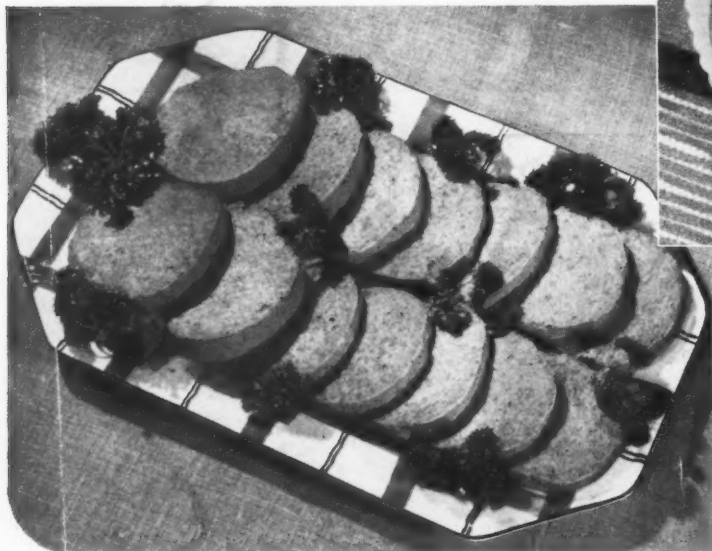


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